

# INTERNATIONAL Provisioner

JUNE 28, 1955

Leading Publication in the Meat Packing and Allied Industries Since 1891

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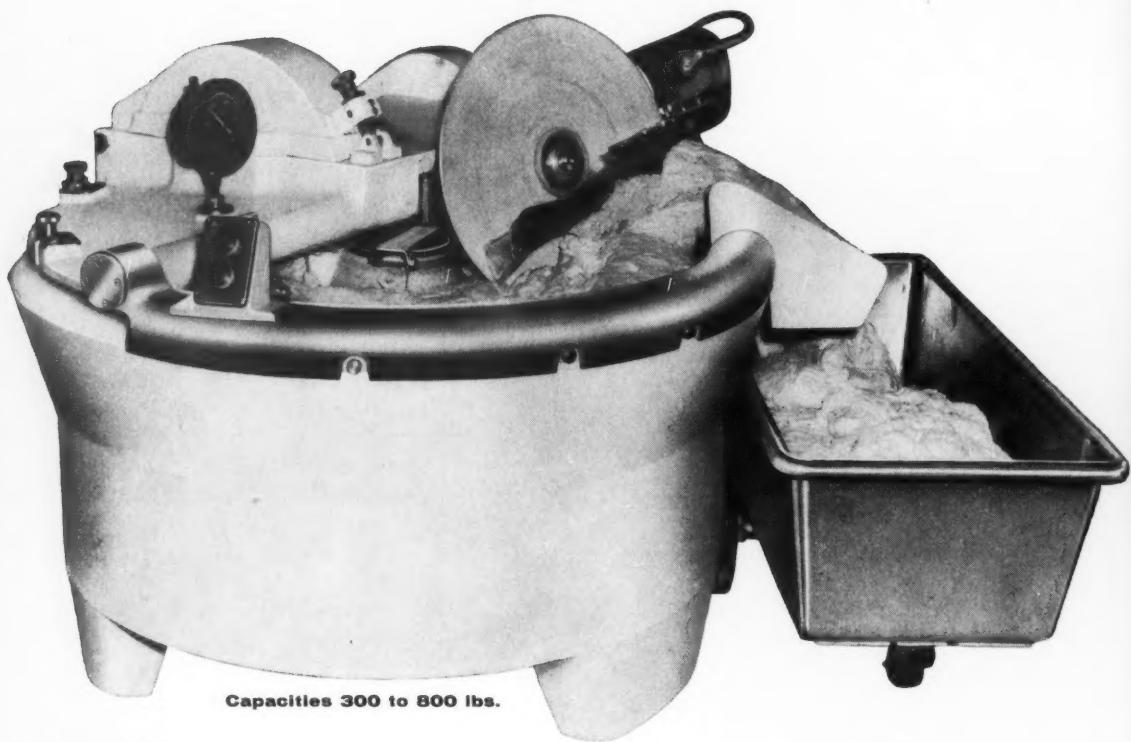


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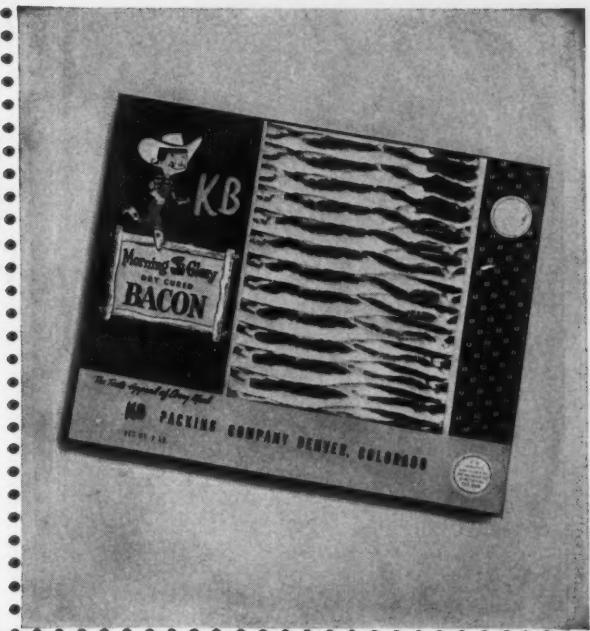


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AMERICAN HAIR & FELT COMPANY

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# THE NATIONAL Provisioner



VOLUME 132 JUNE 25, 1955 NUMBER 26

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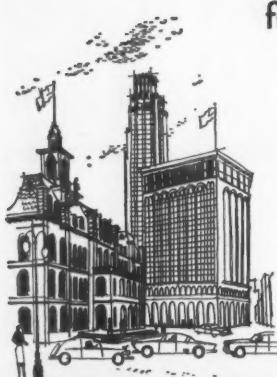
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In **DETROIT** as in **WARSAW...**  
fine sausage-makers use natural casings!

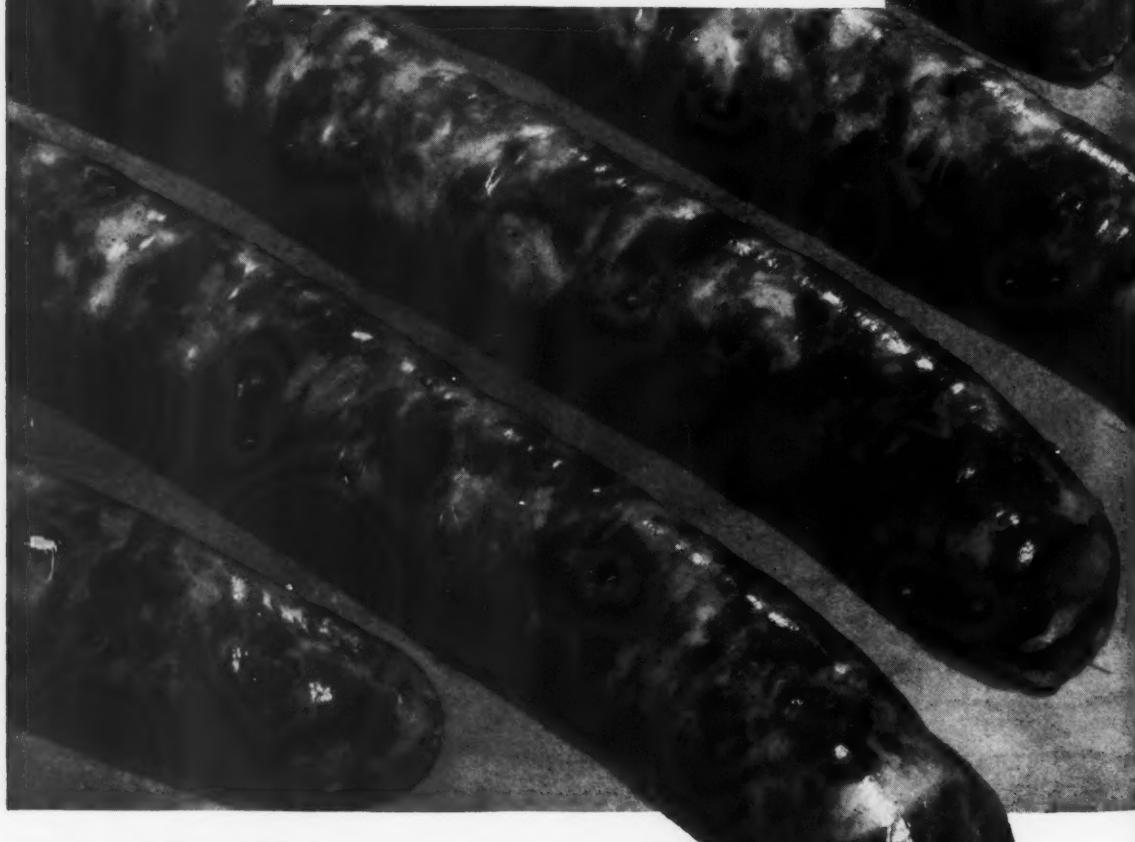


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**ARMOUR** AND COMPANY

Casings Division, General Offices, Chicago 9, Illinois

THE NATIONAL

# PROVISIONER

Vol. 132 No. 26

JUNE 25, 1955

## Well Done!

SINCE THE FORMATION of the National Live Stock and Meat Board in 1923, the objectives defined for this organization of growers and feeders, marketing agencies, packers and retailers have been skillfully and successfully pursued by R. C. Pollock, its general manager for over 30 years.

The retirement of Pollock was announced at the annual meeting of the Board; it is thus most appropriate to discuss the organization's accomplishments under his direction.

When the Board began its work, meat was a good food, enjoyed by most people for no other reason than that it satisfied a natural desire, but it was just as unreasonably maligned by many. It was cut, sold and prepared in the home by rule-of-thumb methods that sometimes yielded good results—but often did not.

Since that time the Board has established the essential character of meat in the diet from the cradle to old age. Dietary fancies have been refuted by facts. Knowledge of meat's nutritional importance has been carried to millions of Americans. Meat moves more effectively through the retailer to the consumer, with better balance in demand, greater economy and better profit possibilities for producer, dealer and packer because of the Board's work in meat cutting and merchandising.

The Board also has made the average housewife and restaurant and Army chef a better meat cook—to the greater gustatory and nutritional satisfaction of all Americans.

The Board, under Pollock, has become a flexible instrument for the good of the live-stock and meat industry and the country in peace and war. It has led the industry into new fields of research. It has pioneered in use of new media for disseminating the "meat story," and has given that story dramatic impact for the public and our industry.

Millions in results have been achieved by spending thousands.

Pollock's work deserves the highest citation for meritorious service that the live-stock-meat industry can give. One fitting form of recognition would be a three- or four-fold increase in participation and support for the Board's effort by meat packers, producers, retailers and others.

## News and Views

**Hog Plants Will Hum** during the coming fall, winter and spring in processing and packaging an even greater volume of pork than the large amount they have handled during late 1954 and early 1955. The USDA reported this week that the total 1955 pig crop—60,453,000 head produced this spring and a predicted 40,500,000 head this fall—will be 9 per cent over 1954. The full pig crop report will be found on page 28.

**The Senate** has passed legislation (S-1757) requested by the Department of Agriculture to provide it with the authority the USDA feels it needs to deal with "bootlegging" or counterfeiting of official USDA grade names and stamps. A penalty of a \$1,000 fine or one-year imprisonment, or both, would be authorized under the proposed amendment to the Agricultural Marketing Act of 1946. The legislation was approved late last month by a House subcommittee on agriculture and now is being considered by the House Agriculture Committee under the chairmanship of Rep. Harold Cooley (D-N.C.). Text of the bill appears on page 11.

**Consumers Can** look forward to more meat and more convenience in preparation than ever this year, Wesley Hardenbergh, president of the American Meat Institute, told the National Live Stock and Meat Board annual meeting this week in Chicago. Meat production is expected to be the largest on record, and packers are doing everything they can to make their products even more attractive and easier to use, he said. The several hundred representatives of the livestock and meat industry in attendance also heard about the work of the Meat Board in the fields of research, nutrition, radio and television, college education and cooking schools. R. C. Pollock, former general manager of the board, was honored at the annual banquet.

**Positive Action** to perfect the grass-roots organization of the National Beef Council was taken by officers at the first executive meeting Tuesday and Wednesday in Chicago. The group adopted an organizational budget of \$35,000, more than two-thirds of which already has been pledged with many groups yet to meet on the matter. The Council, organized to augment beef promotional activities of existing groups, also adopted a policy of raising a promotion budget on the basis of all-inclusive voluntary contribution programs found most appropriate and acceptable to cattlemen of each state or region. Jay Taylor, Council president, said officers opposed compulsory legislative fund checkoffs on a national basis, feeling that this would jeopardize enthusiasm. Future meetings were scheduled to explore further the establishment of an office in Chicago. The Council has received a charter as a non-profit corporation under the laws of Illinois.

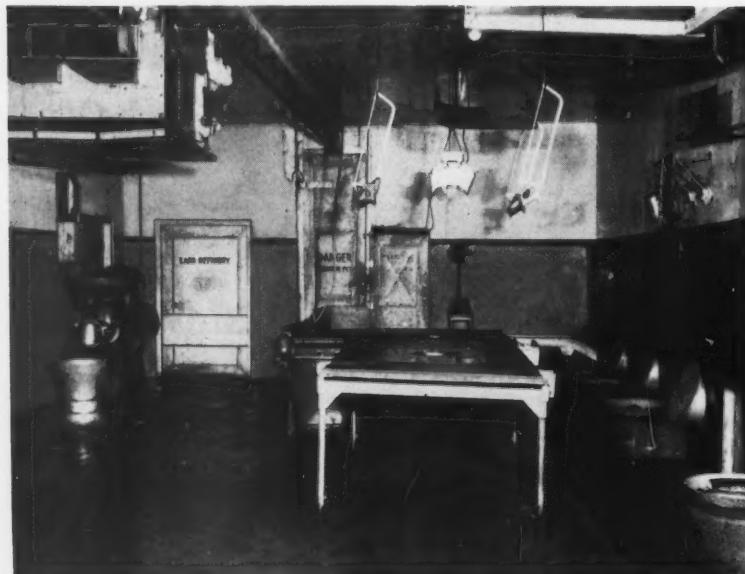
**President Eisenhower** this week signed into law the reciprocal trade extension bill (HR-1), giving him the power he asked to cut tariffs gradually by a total of 15 per cent during the next three years. The new law extends until June 30, 1958, the Trade Agreements Act which expired June 12. It includes provisions that will make it easier than in the past for American industries to press demands on the President for higher tariffs to protect them from injury.

**The Guaranteed** wage proposal is "going to hit every bargaining table in the next couple of years," George Meany, president of the American Federation of Labor, said this week. However, he added, "It's up to each industry to handle the principle in a way suitable to it." Meany gave his views in New York City upon his return from a conference of the International Confederation of Free Trade Unions in Vienna.

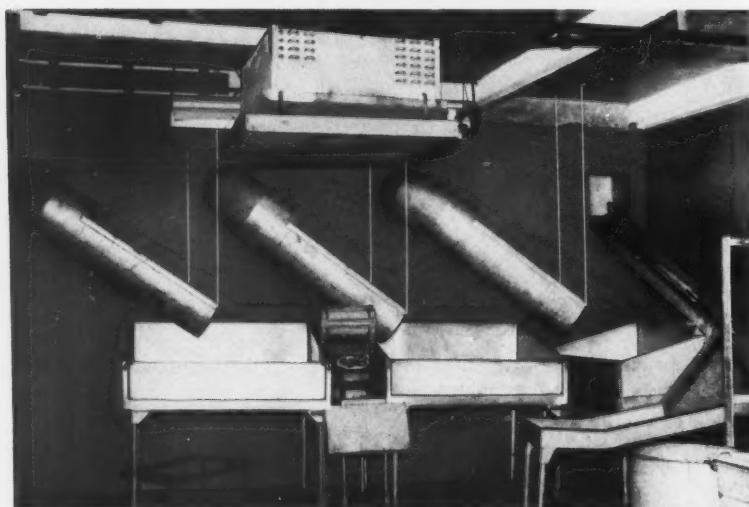
# Alta FindTurn



HOGS ARE ELEVATED to cutting room on incline, side-finger conveyor.



CUTTING ROOM with chutes (right) and grinder feeding sausage meat to floor below.



ONE END OF SHIPPING ROOM with fresh pork chutes from the cutting floor above.

California plant pulls big switch by converting old kill floor into new processing center through unusual construction program

FOR the past two years the Alta Meat Co., Dinuba, Calif., has been engaged in a most unusual and unorthodox construction program. The firm transferred all its killing operations to another establishment and revamped its own plant facilities into a closely coordinated, efficient and modern processing plant. The entire program was accomplished without an hour's shutdown, according to Charles E. Smith, managing owner of the firm.

The motivating factor in this program was the obsolescence of the plant's killing floor. It was too small for the volume of slaughter and did not lend itself economically to expansion because of its second story location and relationship to adjacent structures. Obviously, any expansion program involving the killing floor would require construction of a first floor level as well which, in turn, would materially increase the capital outlay for the project. Furthermore the program would exceed the budget set up by the firm for expansion. The operator and his designer approached the problem from a completely new angle.

Since the firm's business is essentially pork packing and processing, and manufacture of a complete sausage line, the question was asked, "Why not revamp the entire operations around a new pork cutting room and centrally locate this department on the old killing floor?" Preliminary analysis of the plant and its operations indicated that such a program was not only structurally possible, but would undoubtedly streamline operations in all departments of the plant. Furthermore the program could be carried out progressively, so that the cost could be spread out over a long period of time to fit the fluctuating

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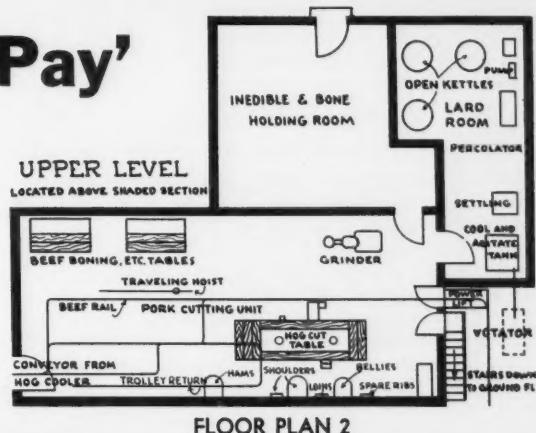


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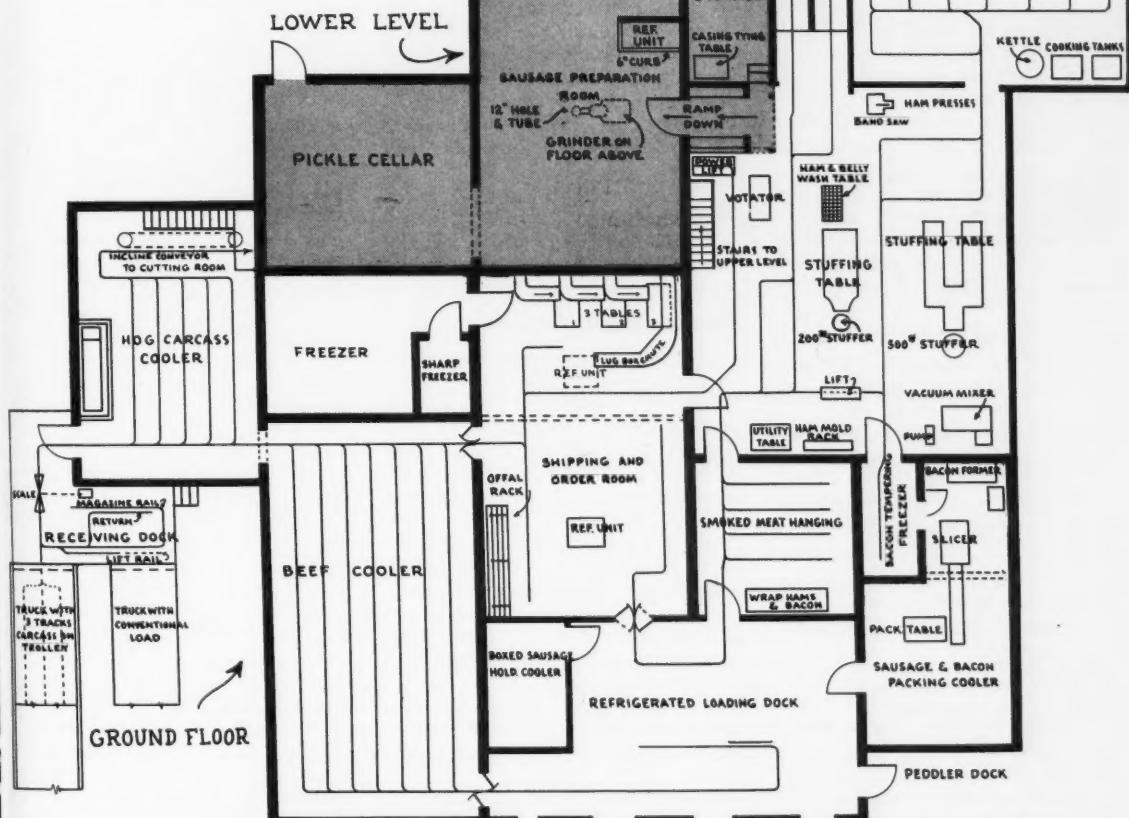
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# Turnabout' Is Fair 'Pay'

SECOND LEVEL cutting and boning room (right) was formerly Alta killing floor and is center from which cuts, trimmings, fats and other materials flow, mostly by gravity, to refinery, curing, sausage department, etc.



MOST PROCESSING operations are housed on the ground level, but sausage meat preparation and curing are handled in the slightly below grade area shown on the floor plan at right.



allocation of capital to be used in the program.

Fortunately the problem of locating slaughtering facilities was not difficult. A plant nearby which operates essentially as a beef plant, but which has adequate small stock facilities, was able to handle the hog slaughter

for Alta without impairing its own operations. Actually, the program was a means of utilizing the plant's facilities to a point approaching full capacity and therefore with greater efficiency. The Alta firm purchases most of its beef and veal on the open market, and has cattle, calves and lambs

dressed in still another plant when livestock market conditions and trade demands warrant.

The initial construction program involved the erection of a ground level cooler for hog carcass storage. This unit was needed under any program to relieve the crowded condi-

tion already existing, as well as to permit subsequent alterations to the coolers then in service. The new unit has a capacity of 150 carcasses and is adjacent to and communicates with, existing beef coolers. (See Floor Plan 1.)

Hog carcasses are transported to the plant by a special motor truck equipped with track and flexible track connection. (This will be discussed in detail in *THE NATIONAL PROVISIONER* in the near future). Upon being weighed on the receiving dock the carcasses are run into the cooler for temporary storage. They are moved periodically to the second level pork cutting room (see Floor Plan 2) by means of an incline side finger conveyor, usually in lots of 25.

The pork cutting unit was created out of the old killing floor by resurfacing the floor, installing an insulated false ceiling just above the track frame, blocking up former window and door openings and refrigerating the room by means of an overhead blower unit.

The department was equipped with a stationary stainless steel cutting table, a skinning machine and a heavy duty Buffalo grinder. Beef boning tables were also installed in a separate section of the room for carcass boning and hog head workup.

The new cutting and boning room then became the focal point for the in plant distribution of product as follows:

1. GREEN PORK CUTS.
  - (a) To the shipping room: Loins, shoulders, spareribs, feet, neck bones, butts, etc.
  - (b) To the pickle cellar for curing: Hams and bellies and some shoulders.
  - (c) To the kitchen for processing: Pork trimmings.
  - (d) To the refinery for rendering: Leaf fat, back feet, etc.
2. BONED BEEF.
  - (a) Boned meat to sausage department.
3. INEDIBLE PRODUCTS.
  - (a) Bones, fat, skins and floor sweepings to the inedible products holding room.

To provide continuity of product flow the units formerly identified with killing operations were revamped in the following manner. (Refer to floor plan for orientation.)

1. Edible offal department (see Floor Plan 2) was converted into a lard refinery.
2. Inedible offal department (see Floor Plan 2) was converted into an inedible products holding room and drum cleaning room.
3. Sub-grade hide cellar (shaded

section on Floor Plan 1) was converted into additional pickle cellar and chopping room for sausage meats.

4. Sub-grade casing cleaning room (shaded section on Floor Plan 1) was converted into a spice room.
5. Former pork cutting room (Floor Plan 1) was converted into a product assembly and order room.

It can be seen that the initial lifting of the intact hog and beef carcass to the cutting room provides subsequent gravity transportation for all component parts produced in the cutting and boning operations. Product is transported via chutes to the shipping room. It is dropped thru cabled floor opening to the pickle cellar for curing or sausage manufacture. Lard moves to the grinder in the cutting room and then laterally, via gondola, to the refinery on the same level. After processing, lard flows by gravity to the Votator plasticizing unit on the sausage kitchen level for final draw off. Inedible product is moved laterally for eventual loading into the rendering company truck by gravity. Containers are cleaned and stacked for periodic return to the pork cutting room to be placed in service.

The revamped pork cut is manned by a crew of six. It can handle about 900 hogs per week, which includes the mechanical skinning of all bellies graded for subsequent slicing.

#### Kitchen Output Increased

The special three-wheel gondolas used for moving lard fats from grinder to refinery straddle the cabled floor opening under the grinder plate through which ground sausage meat is dropped, via stainless steel tube into sausage trucks spotted on the floor below.

A new chopper of 600 lbs. capacity has been installed in the refurbished sausage meat preparation and pickle cellar addition, which was made available by converting the former hide cellar. A door has been cut through between this room and the former casing room to provide access to spices now stored in the latter room which has been completely refinished inside.

Other changes in the floor plan include the conversion of the former offal cooler into a boxed sausage holding cooler. A partition between the former sausage meat curing cooler and the bacon slicing room was removed and the space reallocated to a small bacon tempering freezer (28° F.) and more floor space for bacon slicing and packing operations.

The program discussed to this point has been completed and in op-

eration for some time and has put the plant's facilities in a position to handle considerably more production. The sausage kitchen in this plant has been operated on a limited basis for the past four years since the firm's subsidiary sausage kitchen in Hanford, about 25 miles distant, has handled about 90 per cent of the production.

Consolidation of the two kitchens was effected on January 3, 1955, when the Hanford plant was abandoned and full-scale production begun in the main plant's kitchen in Dinuba. Since the smokehouse capacity was inadequate for the expanded operations, an additional battery of three double houses was constructed and completed early in December. This brings the number of smokehouses to eight double units. Additional floor space was provided for two cooking tanks and chili kettles.

The smokehouse and cook room addition is of concrete block construction with poured concrete slab roofs. Extensive track changes were made in the kitchen to accommodate rearrangement of tables and machinery. Both old and new houses were equipped with new burners. They are fired with butane. Smoke generation is accomplished in two sawdust pits placed outdoors and to the rear of the smokehouses and set 3 ft. below the floor level. Smoke is introduced via ordinary 5-in. stove pipes, one to each house. Each line is provided with a shutoff damper at the inlet to the pipe for positive volume control.

False ceilings of clay tile, laid loose in "T" iron members, reflect the smoke back over the product before it finally percolates into the smoke chamber above and to the atmosphere. The hollow concrete blocks have demonstrated their insulating value since carefully conducted tests show no more than 1° temperature differential in any house when recorded at cage and product levels.

The entire project was planned by Dr. Harry Shepherd of Sacramento, Calif., consultant to the meat industry, who also supervised all phases of the actual construction.

Pork cutting equipment and chutes, shipping room tables, lard refinery equipment, track switches, incline conveyor were furnished by Le Field Co., San Francisco.

Sausage machinery was furnished by John E. Smith's Sons Co., Buffalo, N. Y.

Smokehouse burners, collapsible type sausage cakes and tracking are products of Carpenter-Hetzler Co., Los Angeles.

Niagara Blower Co. floor and ceiling units are employed for refrigeration.

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## Senate Passes Grading Enforcement Bill

A bill (S-1757) which would enable the government to take strong legal action against violators of federal meat grading regulations has been passed by the Senate.

The legislation, introduced by Senator Ellender (D-La.), was requested by the USDA to give the Department the authority it feels is needed to deal with illegal use and counterfeiting of official USDA grade names and stamps. The measure now is being considered by the House Agriculture Committee under the chairmanship of Rep. Harold Cooley (D-N.C.).

The bill would amend subsection (b) of section 203 of the Agricultural Marketing Act of 1946 (7 U. S. C. 1622 (b)) by adding at the end the following new sentence:

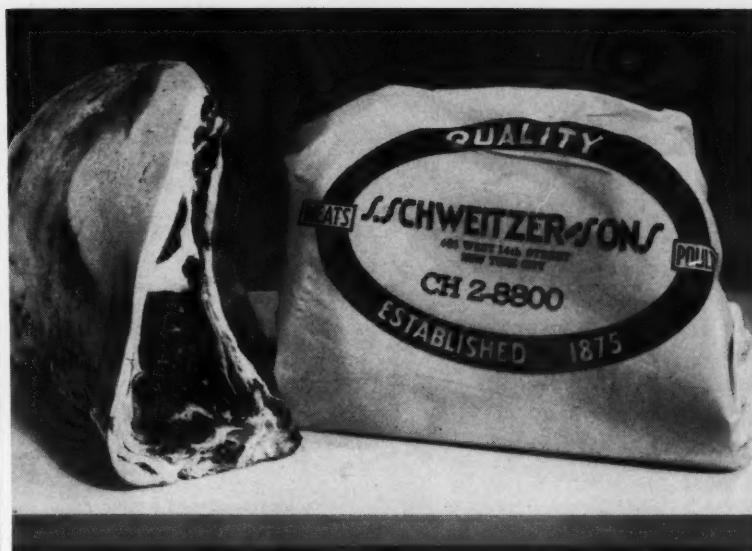
"Whoever shall violate any provision of any regulation promulgated by the Secretary of Agriculture to govern the use of certificates, memoranda, marks, or other identifications with respect to inspection, class, grade, quality, size, quantity or condition, or devices for making such marks or identifications, issued or authorized under this Act, or falsely make, issue, alter, forge, or counterfeit any such certificate, memorandum, mark, identification, or device, or knowingly cause or procure, or aid, assist in, or be a party to such violation, false making, issuing, altering, forging, or counterfeiting, or whoever knowingly shall utter, publish, or use as true or cause to be uttered, published, or used as true any such false, altered, forged, or counterfeited certificate, memorandum, mark, identification, or device, or in any manner make any false or deceptive representation in connection with any United States standard or service issued or authorized under this Act shall be fined not more than \$1,000 or imprisoned not more than one year, or both."

### 65 Attend Beef Meeting

Some 65 cattle producers, packers, feeders, retailers and other industry representatives attended the meeting of the National Cattle and Beef Industry Committee Tuesday at the Southmoor Hotel, Chicago. Federal grading was discussed.

### Passes Renegotiation Bill

The bill (HR-4904) to extend the Renegotiation Act of 1951 for two years was passed by the Senate Tuesday and sent back to the House for concurrence in the Senate amendments.



# Printed Patapar Wrappers provide QUALITY PROTECTION

For that look of true quality, dress up your cuts with beautifully printed wrappers of Patapar Vegetable Parchment. We print the wrappers for you—in one or several colors and take care of all details.

Patapar not only adds sales appeal, but it provides the best possible protection. It has high wet-strength; it resists grease penetration, it is odorless, tasteless—completely NON-TOXIC.

#### Let us show you

Whatever packaging project you have in mind—hams, bacon, short loins, poultry, sausage, pork loins or other products—let us show you samples of Patapar wrappers. And if you say so, our artists will suggest an exclusive wrapper design for you. **Write us today.**





## **THERMO KING HAS "S. A."**

We mean Service Attention, of course, because only THERMO KING has an international network of authorized service and parts stations.

You won't find anything with as much sex appeal in coveralls, but in every THERMO KING service station you'll find competent, factory-trained mechanics ready to service your unit. Remember THERMO KING's "S. A." (Service Attention) . . . it's an important *plus* you get only when you buy THERMO KING transport refrigeration.



## **U. S. THERMO CONTROL CO.**

44 SOUTH 12th ST., MINNEAPOLIS 3, MINN.



LOTS OF LIGHT and a clean, cool kitchen are among sausage firm's basic rules.



SLICING, weighing and bagging loaves.

## Pasco Blends Old World Skill With Modern Methods and Merchandising

**I**N ACHIEVING the title, "Kielbasy king of northern New Jersey," Pasco Meat Products, Inc., Newark, has combined old-world processing skill with progressive manufacturing methods, packaging and merchandising approach to gain the approbation of an ever-widening circle of Polish and other consumers.

"We just can't keep up," is the plaintive report of Pasco management in describing demand for the firm's kielbasy, liverwurst, bologna, salami, smoked butts and other items. Polish hams are produced at Easter time and fresh sausage in the spring and fall.

The company turns out some of its products in unusual forms; kielbasy,

for example, is not only made in the ring shape, but also in links similar to frankfurts which are packaged in 1-lb. units. Frankfurts for the Lambrecht stores are left in their cellulose casings, although the links are separated. Bologna, liverwurst and kosher salami are produced in 12-oz. chubs with the aid of a Rockford filler.

Ever since the company was founded in 1935 by its present president, Henry Korab, there has seldom been a period when some kind of building was not going on. For several years Pasco has been engaged in a program to expand and to rearrange its already modern plant and facilities. While one of the aims of the

program has been to increase output to meet demand, there are two other objectives. One is to place the entire production cycle, from raw material receiving to shipping, under controlled temperatures. In addition to storage, curing, boning, packaging, etc., which are normally carried on in refrigerated space, the preparatory work of grinding, vacuum mixing and chopping sausage meat is now being done in a 45° F. room and sausage stuffing will eventually be housed in an air-conditioned area.

When the latter move is made there will be a complete separation of sausage preparation and the cooking-smoking facilities. Old smokehouses will be removed with the addition of double and single air-conditioned houses to similar units which are already installed.

The second aim of the Pasco expansion-modernization program is to reform its handling, production and shipping operations into a complete loop and eliminate backtracking. This has already been accomplished, in part, through the addition of raw material, finished product and packaging coolers, smokehouses and re-flooring the stuffing room with square quarry tile pavers and acid-proof cement. Natural light in the stuffing room has been increased ten-fold by extensive installation of glass blocks.

Consumer packaging is the company's newest project and the products being marketed in this form include the chubs mentioned previously, frankfurts, kielbasy and vacuum-packed bologna, loaves, etc.

Loaf and similar products which



PAINTED WALL SIGNS at heavy traffic points flash Pasco message to Jerseyites.

are to be sliced are first set up to an internal temperature of 34 to 36° F. in a cooler maintained at 32° with a Kramer Thermobank blower. Drained fin coils are employed for the refrigeration of other plant rooms.

Slicing, weighing and mechanical insertion of the stacks of sliced product into transparent bags are done at the angle-feed Enterprise slicer. The bagged product is then carried by a short conveyor to the Flex-Vac machine where a vacuum is pulled and the package sealed. The packages drop onto another conveyor which carries them under a plain code dater and down to the cartoning station.

T. Zaborowski, plant superintendent, reports that complaints and returns are unknown with respect to the vacuum-packed product. He attributes this, in part, to very careful inspection of the completed packages in the packaging cooler and reinspection before shipping. Zaborowski points out that leakers are always spotted before they leave the plant.

modest size and its distribution is confined to northern New Jersey. Much of this area is part of the metropolitan New York market. Therefore, according to David Straus III of the Ovesey, Berlow & Straus agency of New York, media are employed which

will give the greatest number of impressions per dollar spent within the Pasco distribution area—not media which spread the message throughout those parts of the metropolitan market where the processor does not have dealers. For that reason, the



GRINDING, chopping and mixing are done in a tile-walled, refrigerated room.



HAPPY WORKER attitude found at stuffing table.



VACUUMING and sealing loaf product packages

Small sausages are weighed and partially packaged on the scale with a mandrel holding the three-quarter collar and the transparent overwrap which enclose the product. The overwrap is then secured with a Great Lakes sealer.

During the current expansion and rebuilding program the firm has added a John E. Smith's Sons Co. stuffer to Buffalo grinding, chopping, mixing and stuffing equipment already in use. New air-conditioned smokehouses to go in are Julian Engineering Co. units, as are the new houses now in operation.

Freon condensing compressors are used for refrigeration. A roof cooling tower has recently been installed.

A well-planned and effective approach has been used in advertising Pasco products. The firm is one of

**PASCO KIELBASY MIDGETS**

NOW... in this Handy Bite Size

**Secret Polish Recipe... Hickory Smoked**

CAR CARDS are simple and easy to read; art work is used for easel-back displays.

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use of television, strong radio stations and leading daily newspapers would be impractical.

Billboards and painted wall signs (see photo) are used extensively. These locations currently are featuring Pasco frankfurts and kielbasy midges. Frankfurt copy is displayed in the spring and summer months; kielbasy in the fall and winter.

Cards are posted in special front end locations in public service buses serving areas where Pasco distribution is strongest. Bus card and outdoor advertising formats are identical in character; bus cards are also used as point-of-sale displays by silk screening on heavier stock and applying easel backs.

An attractive recipe folder is attached to kielbasy. It is designed to introduce the product to persons other than those of Polish extraction.

Polish language window streamers are distributed occasionally to retailers to stimulate the foreign language trade. One such streamer is used prior to Easter to suggest that customers order their kielbasy and Polish hams early.

One-minute English and foreign language spot announcements are broadcast by radio. The firm currently is using stations only in northern New Jersey. The high-level copy stresses quality and cleanliness, two factors of prime importance to purchasers of packaged meats.

Pasco distributes its meat specialties within about 60 miles of the plant with a fleet of nine 1½- to 3-ton refrigerated trucks. A blue, yellow and red color scheme is used on the trucks and these colors are also employed in packaging and advertising. ■

#### **U.S. Approves \$29,448 for Morrell VE Loss Payment**

Final reimbursement for losses from vesicular exanthema in July, 1954, has been approved for John Morrell & Co., Ottumwa.

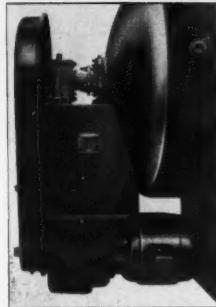
President Eisenhower recently signed a bill to reimburse the firm \$29,448 from federal funds. The state of Iowa previously passed a bill authorizing a similar amount.

#### **Steak Ads Take to Air**

Grand Duchess Steaks, Inc., Akron, Ohio, has launched a three-month aerial advertising campaign in the New York metropolitan area. The program is designed to promote the frozen beef steaks to the millions who migrate to the beaches on week ends and holidays. A low-flying airplane will tow a 250-ft.-long sign advertising the product.

# **SQUEEZED for SPACE?**

*get a  
DUPPS  
"Space  
Saver  
Drive"  
COOKER*



*Close up of the  
compact and effi-  
cient Dupps Space  
Saver Drive.*

If space is a problem in your plant or if you want more cooker capacity in the available space, the new Dupps "Space Saver Drive" Cooker is the answer. It features the most compact drive available. It is durably built of Dupps pre-tested materials and it is highly efficient in operation, low in maintenance cost.

Let's talk about a Dupps "Space Saver Drive" Cooker for your plant. Drop us a line.

**THE DUPPS COMPANY**

GERMANTOWN, OHIO



**MANUFACTURERS OF  
RENDERING AND SLAUGHTERING EQUIPMENT**

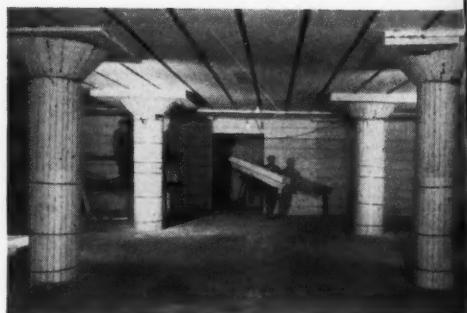
**Here's how  
STYROFOAM  
compares  
to other  
insulations**

	low "K" factor	superior water resistance	excellent compressive strength
STYROFOAM	✓ Permanently Low. Avg. 0.25	✓ Remains Dry and Assures Constant "K" Factor	✓ Highest Strength-Weight Ratio of Any Insulation
INSULATION A		✓	✓
INSULATION B	✓		✓
INSULATION C	✓		✓

# STYROFOAM

**Edward Boker Co. chooses STYROFOAM®  
for its permanent low "K" factor**

This large New York City frozen food distributor for Seabrook Farms first installed Styrofoam (Dow expanded polystyrene) in 1952. Their satisfaction is shown by their selecting Styrofoam for the insulation of their new 45' x 70' freezer. The superior resistance of Styrofoam to water vapor assures a permanently low "K" factor. Styrofoam resists rot and mold. Its ease of fabrication allowed the many columns in this room to be efficiently insulated. The insulating contractor was Eastern Cold Storage Insulation Co., Inc.



**THESE ARE JUST A FEW LEADING COMPANIES THAT HAVE CHOSEN STYROFOAM**

The Best Foods, Inc.; The Goebel Brewing Co.; Southern Dairies, Inc.; General American Transportation Corporation; General Electric Company; Norge, Division of Borg-Warner Corporation; Kelvinator Division of American Motors Corporation; New York Central System; Swift and Company; Oscar Mayer and Company.



ent  
strength

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of Any

light weight

ease of  
handling

superior resistance  
to vermin and decay

low  
installation cost

Lightest Of All Rigid  
Insulations. Avg. Den-  
sity, 1.7 lbs. per cu. ft.

Pleasant—Fabricates  
Easily with Common  
Tools. Doesn't Crumble

Has No Food Value

Lowest Cost, Too, Per  
Year of Service

...the most nearly perfect  
low-temperature insulation  
ever developed

No other insulating material can match its unique combination of properties

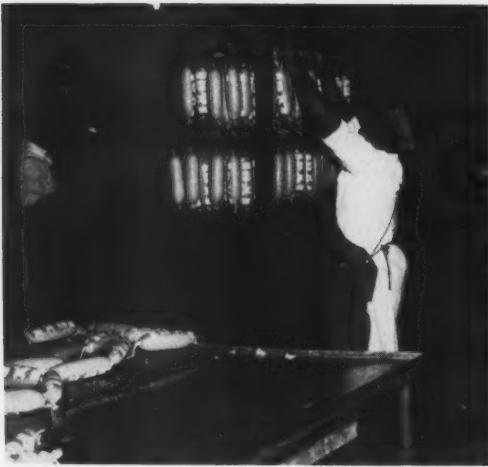
Dow will send you further information on Styrofoam, free, upon request. Please specify if you want general information on Styrofoam or detailed information on its use in low-temperature work, as a perimeter insulation, or pipe covering. Write Dow Plastics Sales Dept. PL 586F, THE DOW CHEMICAL COMPANY, Midland, Michigan, or contact your Styrofoam distributor: *The Putnam Organization, Inc.*,

Chicago, Ill. • Seward-Kauffman Corp., Elkhart, Ind. • Styro Products, Inc., Kansas City, Kansas • Atlantic Foam Products Co., Ipswich, Mass. • Par-Foam, Inc., Detroit, Michigan • Edwards Sales Corp., Minneapolis, Minn. • Floral Foam Products, Midland, Michigan • Styro Sales Co., New York City • William Summerhays Sons Corp., Rochester, N. Y. • G. & W. H. Corson, Inc., Plymouth Meeting, Penn. • The Emerson Co., Houston, Texas • Utah Lumber Co., Salt Lake City, Utah • S & S Sales Corp., Milwaukee, Wis. • Durofoam Insulation, Ltd., Kitchener, Ontario, Canada • Western Foam Products, Inc., Colma, Calif.



you can depend on DOW PLASTICS





NOW YOU SEE IT, now you don't. Loaded cages can be quickly collapsed after use for storage.



HIS JOB IS simplified. Frank Nuite, MIB inspector, finds it is easy to inspect new stainless steel curing vats in State National's plant.



NEW PERSONNEL and new packages. Picked to expand packaging operations are Harvey Rosen, Kass Aberman and Mark Peckner.

**M**INOR improvements frequently pay good dividends. Consider examples of equipment additions at State National Kosher Provision Corp., Albany, N. Y.

Because total floor area is somewhat limited, the storage of empty sausage cages posed a critical problem. When empties were moved, they generally interfered with one operation or another.

The smokehouses are located at the rear of the plant, with the boning department to one side and in front and sausage manufacturing on the other side. Stuffing tables terminate directly in front of the houses. The cure and meat coolers are next to the manufacturing area.

Overhead trackage for smoked meats extends to the front part of the plant where packaging and slicing operations are performed. The trackage literally bisects the heart of the plant, leaving no convenient area where empty cages can be stored.

Hyman Aberman, president, said the answer was found in Atmos collapsible sausage cages. When collapsed the cages occupy only a fraction of their extended length and also can be removed easily from the rail. In use at State National for over a year, they have demonstrated capacity to carry the standard loads of stick product efficiently and then be collapsed quickly. The cages are easy to keep clean.

In another equipment advance the firm recently converted all its cure vats into stainless steel. Other equipment in the manufacturing room such as trucks, pans, tables, etc., also is being converted to stainless.

The newer equipment has resulted in economies. Hyman Aberman asserts that the cleaning task now requires about half the former time, and he needn't worry about equipment being tagged by the MIB inspector. In a smaller kitchen this is a decided plus factor, for the small operator does not

have extra equipment to carry him over the hump should his regular machines be sidelined.

If equipment is tagged, the entire crew must wait until it is cleaned and reinspected. If the inspector is at another plant, the machine remains idle until he returns.

The firm has made advances in merchandising by adding to its line a Kosher Beef Frye (beef bacon) and Kosher frankfurters packaged in Cryovac pouches. The packages are imprinted with the firm name and both Kosher and federal inspection legends.

Some of the larger link products are packaged in pouches also. Identification legends are carried on the film within the circle formed by the product. The new packaged items have increased the firm's sales volume, although bulk items remain the best sellers.

Within the past months a second management echelon has joined the company. The group consists of Hy-

## End Bottlenecks With Ready-Made Improvements

man's son-in-law, Harvey Rosen, and two nephews, Kass Aberman and Mark Peckner.

Aberman believes that after a training period, the "youth" movement will help the firm expand, particularly in prepackaged items. The company recently acquired adjacent property and plans to convert the area into an expanded packaging room. "We now have the products, the management personnel and the space to carry on a successful expansion program," Aberman said.

### Enzyme Use on Frozen Retail Cuts Wins O.K.

A specific controlled use of an acceptable type of proteolytic enzyme — namely, its application to a retail cut of meat which is frozen immediately thereafter — has been approved by the USDA Meat Inspection Branch. The use of an enzyme of food origin, in a manner which permits control of the enzymatic action, is said to have satisfied MIB requirements which have long barred the employment of enzyme products for some purposes in federally inspected plants.

It is explained that freezing the meat cut satisfies the MIB interest in control since the action is delayed until the cut is defrosted by the housewife. For all practical purposes there is considered to be no difference between such use of the proteolytic enzyme by the packer and what has become a recognized practice of the housewife using the enzyme herself.

"Age-It," the tendering material employed in the process, is a liquid. The trimmed cuts of meat are dipped in it, then removed and excess liquid is allowed to drain off. After a short holding period, during which the active ingredients penetrate into the meat, the cut is frozen and enzymatic action is halted. The frozen steaks are thawed slightly before grilling.

Utility grade steaks were processed in this manner and then taste-tested by a panel from a large packing company. They rated the steaks "excellent" as to tenderness and "good" as to taste.

The enzyme material was developed by Age-It, Inc., Coral Gables, Florida.

### Would Raise Weight Limit

Pennsylvania's General Assembly passed legislation boosting truck weight limits in the state. Maximum weight of commonly used trucks is raised from 45,000 lbs. to 60,000 lbs. The measure was sent to Governor George M. Leader for signature.

## GET ENGINEERING HELP on your meat grinding operations

More and more meat processors turn to SPECO for more than Correct Design, and Speco's unqualified *written* guarantee. You want knife and plate recommendations based on 30 years of working with your industry and a line diversified enough to give you the right plate or knife for any job.

### Improve product quality.....

Speco's engineers help you get cleaner, cooler cuts... cut down temperature rise on any ground product... Recommend

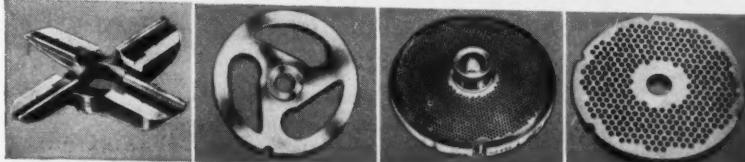
special plates for dry and frozen foods. Speco-engineered grinder knives and plates give you better results *all-ways!*

### Increase Grinder output.....

# SPECO Inc.

There are Speco knives and plates to fit any make of grinder... *guaranteed* to "up" your production, and lower your grinding costs. Specify your grinding job and ask for our recommendation. No obligation involved.

Speco, Inc., 3946 Willow Rd., Schiller Park, Ill.



Specialists in Meat Grinding Equipment for 30 years — since 1925

# Cannon BRAND

DICED SWEET  
RED PEPPERS

FIRST AND FOREMOST IN

**Cannon**  
Since 1881  
CANNED FOODS

H. P. CANNON & SON, INC.  
Main Office & Factory  
Bridgeville, Delaware  
Plant No. 2 Dunn, North Carolina

reputation  
quality  
dependability

# AROMIX....

Oftentimes it is the highest quality sausage that lags behind in the race for sales... because of ineffective seasoning. More and more sausage makers are switching to AROMIX to rescue their lost sausage revenue. A good seasoning is the secret of fast-selling sausage!

to the rescue!

AROMIX...  
THE MARK  
OF QUALITY

**AROMIX CORPORATION**

1401-15 W. Hubbard St. • Chicago 22, Ill. • MOnroe 6-0970-1

# RUBBAIR DOORS

Between refrigerators and packing rooms, loading docks and warehouses save time and money, expedite materials handling. They're flexible, lightweight, economical, safe, double-action.



Check these advantages! . . .

- **REDUCE NOISE, INDUSTRIAL FATIGUE, INJURIES TO PERSONNEL**
- **IMPROVE TEMPERATURE CONTROL**
- **PROTECT TRUCKS, PALLETS, LOADS FROM DAMAGE**
- **CUT MAINTENANCE COSTS**

**Stic-Klip®**

For complete information write Dept. NP  
Rubbair Door Division  
**MANUFACTURING COMPANY, Inc.**  
50 Regent Street • Cambridge 40, Mass.

## Col-Flake ICE MAKERS . . .

at these special prices for a limited time only!

Up to 1 ton.....	\$1750.00
Up to 1½ tons.....	\$2200.00
Up to 2 tons.....	\$2550.00

Complete with F.12 refrigeration and electrical controls. Full installation data supplied.

Above prices are F.O.B. Chicago. (Storage bins extra; prices furnished upon request.)

BUY DIRECT AND SAVE!

Send coupon for complete details.

**COL-FLAKE CORPORATION**  
2446 S. Ashland Avenue, Chicago 8, Illinois  
Gentlemen: Please send detailed particulars.

Name \_\_\_\_\_

Address \_\_\_\_\_

DEPT. NP

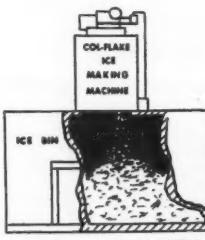
City \_\_\_\_\_

Zone \_\_\_\_\_

State \_\_\_\_\_

I require \_\_\_\_\_ tons of ice per day.

Please have engineer call.



## U.S., Britain Sharing Data On Defense of Livestock

Sharing scientific information concerning the defense of food and food-producing animals against the effects of atomic warfare and the disposition of radio-contaminated food is being encouraged by Army veterinary officers of Great Britain and the United States, according to Brig. Gen. Elmer W. Young, chief of this country's Army Veterinary Corps.

The latest exchange of such data was through the lectures presented a few weeks ago at the atomic research establishment at Harwell, near Oxford University in England, by Col. John H. Rust, U. S. Army veterinary officer presently assigned to research duty at the University of Chicago.

Colonel Rust addressed the two-day course for agricultural reconnaissance officers on the problem of fallout and fission metabolism in large domestic animals. He also spoke on the pathological physiology of total body irradiation in large domestic animals.

U. S. military veterinarians are learning defense measures in protecting food and food-producing animals against the effects of radiation through a special course at the Oak Ridge Institute of Nuclear Studies, Oak Ridge, Tenn., the first of its kind in the United States. The special training is in evaluating the effects of ionizing radiation from atomic weapons on foods and food-producing animals.

Several new techniques are being developed by the British, particularly selective pasturing of animals as a defense measure for their safety against atomic weapons.

## Thurston Honored for Service in F-M Fight

Walter Thurston, former ambassador to Mexico, was honored recently by the Foot and Mouth Disease Advisory Commission for "outstanding service to the cattle industry of Mexico and the United States in helping to bring the campaign against foot and mouth disease in Mexico to a successful close."

The citation was presented at a dinner meeting in Denver by Albert K. Mitchell, chairman of the commission and past president of the American National Cattlemen's Association.

The commission recommended that a skeleton field force be maintained and some of the equipment retained in the field if agreeable to Mexico, although the original task has been accomplished.

## Heinz Develops Special Meat Line for Oldsters

A new line of geriatric products known as "Senior Foods" has been announced by H. J. Heinz Co., Pittsburgh. First items in the line, to be distributed nationally after two market tests, are beef stew, lamb stew and chicken stew in 8½-oz. cans.

Frank Armour, vice president of the company's U.S. operations, said the new line is designed with taste preferences, texture and nutritional requirements of older persons in mind. The items are high in protein, calcium and iron content and low in calories, he said. No salt is added.

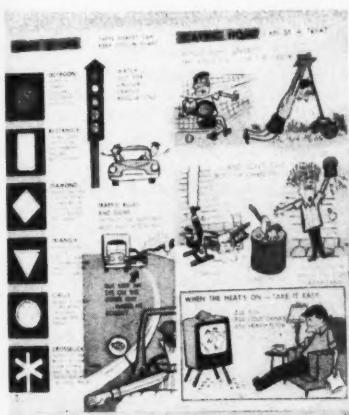
Armour noted that there now are some 18,500,000 persons over the age of 60 in this country and by 1960 the number is expected to rise to approximately 23,500,000.

First test of the new line will be in Cincinnati and the second test market probably will be St. Petersburg, Fla.

## Playing It Safe

Meat industry firms that find their employees return from a vacation only to take a few days off to "recuperate" will be interested in a booklet available from the National Safety Council, Chicago 11, Ill.

The booklet, "It's Your Vacation . . . Don't Risk It. Enjoy It." contains car-



toons and anecdotes on "what not to do" while on vacation and helpful information on unusual traffic signals. Photograph above illustrates safety tips shown in the middle spread of the booklet.

Made to fit into a pay envelope or tuck into a company publication, the 8-page booklet is available in quantities. One to nine copies cost 12c each; 10 to 99, 7c each; 100 to 999, 6c each and quantities up to 5000, 4½c each.

# CORKBOARD

#### FOR LOW TEMPERATURE INSULATION

- Corkboard forms an extremely efficient barrier to heat and, when properly installed, retains its initial low K factor.
- Corkboard has no capillary attraction for moisture, hence doesn't rot, swell, warp or support bacterial growth.
- Corkboard is fire retardant; insect, vermin resistant.
- Corkboard is structurally strong, yet flexible—saves space.
- Corkboard is light in weight; installs easily, works like lumber. Bonds tightly with cement, paint, hot or cold asphalt.

# UNITED

#### FOR A COMPLETE INSTALLATION

Your nearby United Cork Companies branch office provides a *complete* corkboard service . . . from product to final installation . . . to meet your individual needs. Trained engineers are available for consultation . . . or will design every detail of your job. If you desire, our skilled work crews, supervised by the same engineers, will erect your installation. Our patented BB (block-baked) Corkboard is specially prepared for low temperature work. It's *all* cork without added fillers or binders. The straight-edged slabs of corkboard fit accurately, can be bonded to most common structural materials with low cost, readily available bonding materials.

For close to half a century, United Cork Companies' products and services have been geared to the needs of refrigeration engineers and plant operators. This experience assures the satisfactory performance of *your* BB Corkboard installation . . . today and for years to come.

For complete information . . . WRITE



## UNITED CORK COMPANIES

5 CENTRAL AVE. KEARNY, NEW JERSEY

### **Manufacturers and erectors**

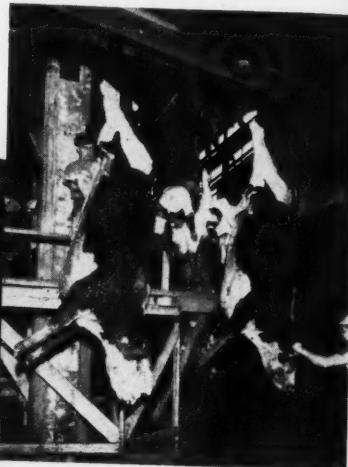
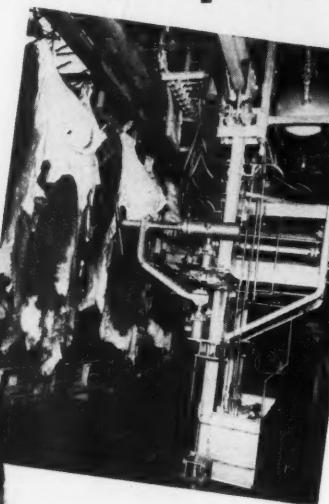
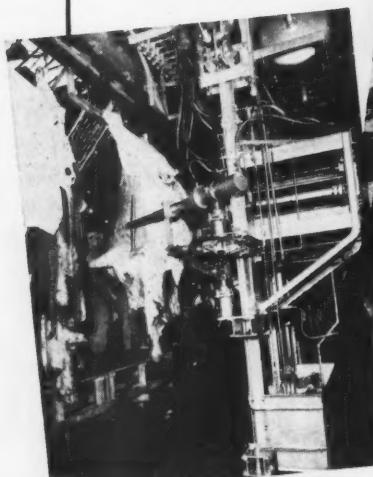
Manufacturers and Erectors  
of cork insulation for almost a half century.

of cork insulation for almost a half century.

**Engineering and installation offices, or approved distributors, in key cities—coast to coast.**

# IF YOU DRESS CATTLE! (From 30 to 150 head per hour or more)

You can effect great savings in costs with  
**GLOBE'S "On-the-Rail" Can-Pac System**



#### • WHAT IT IS:

This new method (known as "Can-Pac" because it was developed by Canada Packers Ltd.) is the only complete, continuous "ON THE RAIL" conveyor cattle dressing operation that has been proven successful. It eliminates the stooping work position, carcass lifting and lay down, congestion of cattle bed operations around pritch plates, and the overall lag time and "dead work" that so often prevails when conventional methods are used.

#### • HOW IT WORKS:

Carcass is suspended so operator is standing in most comfortable position and does not have to move around carcass. Power tools are used for easier and better hide removal, foot sawing, etc. Power hoists do the heavy lifting. To allow for variations in size of cattle, the work platform can be raised or lowered automatically. A mechanical hide puller increases production of hide take-off with no hide damage.

#### • ADVANTAGES:

1. Simplification of tasks requiring manual labor, eliminating stooped position increases production and lessens operator fatigue.
2. Elimination of unnecessary waiting and carcass handling.
3. Prevention of injuries to workers, no wet slippery floors, no falling trolleys.
4. Production of better quality hides and sides of beef.
5. Reduction in floor space requirements to half that formerly required.

By the use of this new revolutionary, space saving and economically operated system, plants with smaller capacities and floor areas can now operate efficiently. Production can be increased by adding additional workers without added machinery investment. Economies can be utilized at any given run per hour easily and efficiently. The Globe Company is the exclusive manufacturer of the equipment employing this system for installations within the continental limits of the United States. Globe has been manufacturing quality meat packing machinery since 1914 and is now able to offer to the industry this unique new system for slaughtering cattle. Your Globe salesman can give you detailed information or by writing us, a qualified engineer will visit you to discuss the application of this system to your operation.



*The* **GLOBE** *Company*

4000 S. PRINCETON AVE. • CHICAGO 9, ILLINOIS

# The Meat Trail...

## QMC Cites Meat Canner for More Than 50 Years of Aid

The "Certificate of Achievement" of the Army Quartermaster Corps has been awarded to EDWARD T. CLAIR, president of Republic Food Products Co., Chicago.

The award was in recognition of more than 50 years of patriotic co-



"CERTIFICATE of Achievement" is presented to Edward T. Clair (right) by Martin H. Kennelly, former Chicago mayor. J. B. Macauley, deputy assistant secretary of defense (research and development), is applauding in background.

operation Clair has extended the Quartermaster Corps in developing new canned meat items for the rations and particularly for his extensive help in solving production-line problems connected with canned meat products intended for military use.

Occasion of the presentation was a luncheon at the recent three-day eighth annual meeting of the Research and Development Associates, Food and Container Institute, Inc. The non-profit organization is comprised of large and small industries in the food and container fields and institutional members that assist the Army Quartermaster Corps in developing rations and containers.

Former Mayor MARTIN H. KENNELLY of Chicago made the presentation on behalf of Major General KESTER L. HASTINGS, Army Quartermaster General, who had expressed his personal appreciation of Clair's long-time service at the luncheon meeting.

## SBA Approves \$60,000 Loan

A loan of \$60,000 to Lowell Packing Co., Fitzgerald, Ga., has been approved by the Small Business Administration, the SBA announced.

## Arkansas Packers Re-elect Finkbeiner as President

CHRIS E. FINKBEINER, president of Little Rock Packing Co., Little Rock, Ark., was re-elected president of the Arkansas Independent Meat Packers Association at the group's fourth annual meeting at the Hotel Marion, Little Rock.

Also re-elected were FELIX SCHLOSSER of Morrilton, vice president, and WALTER WEBB of Helena, secretary-treasurer.

In addition to the officers, speakers included MATT BROWN and AL POLLARD, both of Little Rock. New products and equipment were discussed.

## PLANTS

An open house at East Tennessee Packing Co., Knoxville, Tenn., this week marked the start of the firm's 60th year. Founded by the late J. B. MADDEN to supply meat for his three retail markets, the company now serves parts of five states within a 150-mile radius of Knoxville. HERBERT J. MADDEN, a son of the founder, is president and general manager. Other officers are: G. R. GARNER, vice president in charge of sales; H. H. SLATERY, secretary-treasurer; H. H. SLATERY, JR., and DAVID M. TRAVER, vice presidents, and A. C. BRUNER, assistant secretary-treasurer. The firm has more than 300 employees. Major

brand name is "Selecto," which was suggested through a contest staged at the outset of plant operations.

Richardson Packing Co., Ellinwood, Kan., has opened a new retail store at the packing plant and handles a complete line of quick frozen foods.

A four-alarm fire destroyed the D. Fullerton & Co. plant in Paterson, N. J., recently.

R. L. Zeigler, Inc., Selma, Ala., showed its newly-enlarged plant to the public at a recent open house. R. L. ZEIGLER is owner, and S. M. GENTRY is general manager. Managers of other Zeigler plants in Alabama who attended the open house were C. V. SELF of Bessemer and JOHN W. BELL of Tuscaloosa.

## JOBS

F. M. SIMPSON, JR., has been appointed head of the beef, lamb and veal department at Swift & Company's South San Francisco plant.

New assignments for two sales executives of John Morrell & Co., Ottumwa, were announced by V. M. KLEESPIES, Ottumwa sales manager. CLAUDE A. SCOTT assumed duties as sales manager of the metropolitan sales division, and KELLY C. WARDEN was appointed sales manager of the midwest division. Scott has had the responsibility of managing both divisions recently, pending the appoint-



AMERICAN MEAT INSTITUTE provisions committee members recently met in Austin, Minn., as guests of Geo. A. Hormel & Co. Here is the group at the Hormel sales cabin where the meeting was held. W. F. Etz of Wilson & Co., chairman of the committee, is second from the right, and vice chairman Roy F. Melchior, Agar Packing & Provision Corp., is fifth from the right. John Jones, head of the abattoir division of Hormel, who is third from the right, acted as host.

## Bright Future for Livestock Production In Southeast Seen at AMI Regional Meeting

Forty-eight meat packing company representatives from nine states attended the American Meat Institute's southeastern states regional meeting June 17-18 in Atlanta, Ga.

Two members of the Institute's board of directors presided on different days. WILLIAM E. KLING, presi-



L. M. STONE



W. E. KLING

dent of Valley Pride Packing Co., Inc., Huntsville, Ala., was chairman of the June 17 meeting sessions, and Dr. W. A. BARNETTE, president of Greenwood Packing Plant, Greenwood, S. C., presided at the second day's sessions.

ROBERT L. REDFEARN, president of Redfern Sausage Co., Atlanta, served as toastmaster for a special roast beef dinner held at the conclusion of the first day's meeting.

"Meat processing in southeastern states has increased more in the last five years than in any other area in the country," Kling declared. Barnette pointed out that there is no section of America that offers a greater opportunity for increasing the production of livestock than the South.

In his talk entitled "Where is Packaging Taking Us," L. M. STONE, of the H. H. Meyer Packing Co., Cincinnati, emphasized that in this self-service era the package is the only salesman the sales executive can be sure of controlling at the point of sale. "We must remember that the cardinal objective in prepackaging meats is to render a better service to

ment of a midwest division sales manager. Warden formerly was manager of the company's St. Louis sales office. The metropolitan sales division which will be under Scott's jurisdiction comprises markets in Boston, New York City, Newark, Western New York state and the Syracuse branch. As manager of the midwest sales division, Warden will supervise sales activities over a territory consisting of Missouri, Southern Illinois, Western Indiana and Western Kentucky.

Mrs. Housewife," he pointed out.

Dr. GEORGE WILSON of the American Meat Institute Foundation provided the answers to some of the most bothersome sausage and operating problems while discussing discoloration and new procedures involving the use of phosphates, albumins and ascorbics.

A summary on the current livestock and meat outlook was provided by GEORGE M. LEWIS, vice president and director of the Institute's department of marketing. Lewis emphasized the bright future for animal agriculture in the South.

H. C. FAUCETTE, general meat buyer for the Colonial Stores, discussed present retail trends in the Southeast at the dinner meeting.

J. C. MILTON, manager of the Institute's sales service division, discussed such all-important topics as: how to keep pace with changing retail conditions, how to influence retailers to correlate their selling with packer and producer needs, how to build and train a sales organization for modern selling and how to supervise a sales organization in a planned selling effort.

The use of AMI personnel and materials in an overall meat promotion was outlined by MORRIS L. McGOUGH, executive vice president of the Asheville (N. C.) Agricultural Development Council. He told how the all-out beef promotion conducted last year in Western North Carolina was so successful that it now has been asked for in Eastern North Carolina.

H. B. HUNTINGTON, president of Scioto Provision Co., Newark, Ohio, and a member of the Institute's board of directors, emphasized that good public relations today is a "must" with every company and that business leaders should participate in community affairs, showing a healthy interest in more than their own specific business.

### TRAILMARKS

WILLIAM T. BURNS, who retired recently as head cattle buyer for Wilson & Co. in Kansas City, was honored at a reception and dinner given by officers and directors of the Kansas City Live Stock Exchange. Some 125 friends paid tribute to Burns, who is known at the Kansas City stockyards as "the coach" because he trained many young men to be buyers. He joined Wilson & Co. 47 years ago in Chicago and went

to Kansas City in 1937. Among guests at the dinner was a brother of Burns, P. C. (PAT) BURNS of San Antonio, retired buyer for Armour and Company.

R. J. CANON, general sales manager of Swift & Company in Omaha, will retire July 1 after 44 years with the firm. Canon started with Swift as an order clerk in 1911 at Kansas City, Kan. He has worked at Toronto, St. Louis, Denver, Chicago and New York City. LEONARD W. YATES will succeed Canon as general sales manager in Omaha.

THOMAS C. COOK has been appointed main station manager, Grading Service, USDA, responsible for Southern California, Arizona, New Mexico and El Paso, Tex. Cook was transferred from Baltimore, where he was assistant national supervisor. He originally began his service in California.

New president of the Institute of Food Technologists is Dr. LA VERNE E. CLIFCORN, recently appointed research associate at the new research center of American Can Co. in Barrington, Ill. He assumed his new office at the June 15 IFT meeting in Columbus, Ohio, succeeding

DR. CLIFCORN



DR. PHILIP K. BATES. Dr. Clifcorn holds the Ph.D. degree in analytical chemistry from the University of Wisconsin. He joined Continental Can Co., Inc., in 1936 and became director of the firm's fundamental research division in 1950. He was appointed a research associate at American Can Co. this month.

ABE COOPER, president of B. S. Pincus Co., Philadelphia, was re-elected first vice president of the Philadelphia Psychiatric Hospital.

The name of Willits, Green & Hays, Inc., Los Angeles meat brokerage firm, has been changed to Continental Meat Co., reflecting the recent change in ownership, the company announced. A. B. McCOLLUM, who purchased the interest of R. M. HAYS, former president and general manager, will take active control of the business end of the company. ARTHUR CLONINGER, who has been with the firm for several years, has been named vice president and will be in charge of buying and selling. New secretary and treasurer is LYLE

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L. INGLE, who has been associated with McCollum in several business enterprises for the past 13 years. RICHARD TIPTON has been named office manager, and JACK SILVERMAN is in charge of the warehouse and shipping. Both previously were with Willits, Green & Hays. CLAUDE HALL, formerly with Armour and Company, has joined the Continental Meat Co. sales organization. The San Francisco branch of the corporation has been transferred to a separate California corporation under the name of Fine-meats, Inc., and will operate entirely apart from Continental Meat Co.

## DEATHS

RALPH E. MADDEN, 57, a director of East Tennessee Packing Co., Knoxville, Tenn., and actively associated with the company for 40 years, died June 15 after an illness of several weeks. He was a brother of H. J. MADDEN, president of the company, and a son of the founder, JAMES B. MADDEN. Survivors include the widow, RUTH; another brother, LOUIS J., and four sisters.

LEO SANDERS, 68, retired sales manager of the plant department of United Dressed Beef Co., New York City, a Swift & Company subsidiary, died June 15. As a youth he became associated with New York Veal and Mutton Co., founded by his father, SIMON. In 1926 the firm was absorbed by United Dressed Beef. Sanders retired in 1951.

JOHN C. VANA, 88, retired manager of the Swift & Company lard refinery in Omaha, died recently.



CHOSEN AS one of Chicago's outstanding salesmen, Jerry Sullivan (left) of Wilson & Co. receives congratulations from C. R. Musser (center), Wilson executive vice president and general sales manager, and Gordon Hicks, Wilson's Chicago sales manager. Sullivan received award in annual Chicago Tribune search for the top 20 salesmen in the Chicago area.

**B&D**

## PRIMAL CUT SAW

for speedy, accurate breakdown of beef and hog carcasses—on the rail or cutting table.



No. 3 in a series of advertisements featuring individual items in the full line of B&D Packer-Approved Machines.

In this Primal Cut Saw B&D offers you the fastest and cleanest breakdown of primal cuts yet devised. It performs with equal ease, dependability and economy on the block or table. 10-inch blade cuts to depth of 3 1/2 inches making it particularly well-suited to beef blocking and general purpose pork cutting.

## BEST & DONOVAN

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CHICAGO 4, ILLINOIS

Invest In The Best . . .



Buy B&D Machines

Since 1882... Natural Casings  
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PORK • BEEF • LAMB • VEAL  
CANNED MEATS  
COMMERCIAL SHORTENINGS  
NATURAL CASINGS • DRY  
SAUSAGE • LARD FLAKES  
THE RATH PACKING CO., WATERLOO, IOWA



## Still More Hogs Are on the Way for Next Marketing Year, USDA Reports

**E**VEN more hogs and pork will pour into packing and processing plants during the coming fall and winter and the early months of 1956 as a result of an increase in the pig crop which may bring 1955 production up to 101,000,000 head, or 9 per cent larger than in 1954.

The U. S. Department of Agriculture reported this week that the 1955 spring pig crop totaled 60,453,000 head, an increase of 9 per cent over 1954, and that the fall crop, based on breeding intentions, may reach 40,500,000 head, or 10 per cent larger than last year.

The number of pigs saved per litter this spring was the same as the record high number attained in 1954. For the coming fall crop, reports on breeding intentions indicate a total of 6,043,000 sows to farrow, 11 per cent above the number farrowing last fall. If the intentions for fall farrowings materialize, and the number of pigs saved per litter equals the 10-year average with an allowance for upward trend, the 1955 fall pig crop at 40,500,000 head would be 14 per cent above the 1944-1953 average.

The number of hogs six months old and over on farms and ranches June 1 was 5 per cent above last year, but 25 per cent below the 10-year average.

Compared with 1954, the spring pig crop was up in all regions. The South Atlantic was up 6 per cent;

East North Central and West North Central, each 8 per cent; West, 10 per cent, North Atlantic, 11 per cent and South Central, 19 per cent.

The number of sows farrowed in the spring of 1955 is estimated at 8,758,000 head, 9 per cent more than last year and 3 per cent above the 10-year average. The 1955 spring farrowings were 4 per cent higher than indicated by farmers' reports on intentions last December. All regions of the country showed more sows farrowing than intentions had forecast last December.

The number of pigs saved per litter at 6.90 is the same as the record high attained in 1954 for the spring pig crop. Favorable weather during the main farrowing season and the increasing use of improved equipment and better management practices contributed to the high average number of pigs per litter for the 1955 spring crop.

Compared with a year earlier, the monthly distribution of farrowings in the 1955 spring season shows a larger percentage of litters in December, January and February and smaller percentages in March, April and May. Hog producers continued the trend toward earlier farrowings which began in 1949. The percentage of sows farrowing each month during the 1955 spring season compared with the same month of the previous season is as follows: December, 1954, 3.8 per cent

compared with 3.4 per cent in December, 1953; January, 1955, 8.2 compared with 6.2 in January, 1954; February, 18.4 and 17.3; March 27.6 and 29.9; April 26.7 and 27.2; and May 15.3 and 15.9.

Compared with last year, all regions showed increases in the number of sows intended for fall farrowing. The indicated increase is the greatest in the West North Central, being 14 per cent; followed by the South Central, 13 per cent; North Atlantic, 11; East North Central, 10; South Atlantic, 7; and West, 6. These estimated changes from last year are based on breeding intentions reported by farmers about June 1.

The number of hogs over six months old (including sows) on farms June 1 this year was 17,926,000 head, compared with 17,016,000 last year. This is only 5 per cent more than on June 1 last year, even though the fall crop in 1954 was 16 per cent larger than in 1953. Compared with a year earlier, all regions showed increases in the number of hogs six months old and over. Total commercial hog slaughter from February through April was up 19 per cent compared with the same period in 1954. Federally inspected hog slaughter in May was up 23 per cent.

Sows held for fall farrowing represent a larger proportion of the June 1 inventory of hogs over six months old than last year, thus the market supply of farrows and gilts over six months old for the next few months shows a relatively smaller increase compared with 1954 than is indicated by inventories on June 1.

## Swatting Flies Scientifically Can End Pesky Summer Sanitation Problem

How to control flies is a recurring summer problem in the meat industry. Over the years effective techniques have been developed to abate the nuisance.

One of the recent methods is a trap that is placed outside the plant and kills as many as 50,000 flies per day. Invented by a Tulsa meat inspector, the trap uses a liquid lure which attracts the flies. They are snared and die within 12 hours from lack of water.

One meat packer uses these traps and services them on a weekly cleanup basis. About 2½ bushels of dead flies are emptied from each trap and burned in the incinerator. Fly problems have been held to a minimum, the packer states.

The trap is effective in an area

about 450 yards in diameter. Light and portable, it requires a ground area of 5 ft. by about 3 ft. and is 3 ft. high. Cleaning is simple. The trap is emptied of flies, hosed down and refilled with the non-poisonous liquid bait.

In any packing plant there are areas to which flies are attracted, such as livestock pens, loading docks, incinerator area, refrigerator car washing area, etc. As an adjunct to measures already in practice, the new trap can help reduce the scope of the fly problem. It is made by the Fly Control Corporation of Tulsa, Okla.

Keeping flies from entering a plant is a troublesome problem. Even with good window and door screening, flies slip in as doors are opened. This is especially noticeable around loading



LOCATED away from plant, non-poisonous metal trap cuts fly population drastically around packinghouse.

docks where doors must often be open for some time. Electric fly fans can be used effectively. Properly installed, the fans create air current

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barriers that flies cannot penetrate. Moving downward and slightly counter to ingress, the air flow turns back the flies but does not impede movement of personnel.

Top sanitation is fundamental to any fly control problem. Trash, such as empty meat fibreboard cartons, meat wrappings, etc., should be burned promptly at least twice daily. Burning is sound sanitation and economic disposal. It reduces to a fraction the waste to be handled and holds scavenger hauler charges to a minimum.

Loading docks and other more or less adjoining plant areas often become soiled with food particles. They should be cleaned daily with suitable detergents.

As long as there is food in a plant, flies will be attracted. Units such as the paunch collecting and dewatering equipment should be thoroughly hosed at the end of the day. Dewatered paunch contents, a source of fly food, should be hauled away without delay.

Livestock pens, too, should be dry cleaned at stated intervals, depending upon the livestock they contain. With modern power equipment this task will require about an hour in any average pen.

Packers can give wing to the fly problem if it is attacked through sound sanitation practices carried out with planned regularity.

#### Ad Expenditures Rise for Meats, Fish and Poultry

National advertising expenditures for meats, fish and poultry in newspapers in 1954 totaled \$8,925,000, an increase of 31.4 per cent over the \$6,794,000 spent in the medium to advertise these main dish foods in the previous year, the Bureau of Advertising, American Newspaper Publishers Association, revealed in a product advertising report.

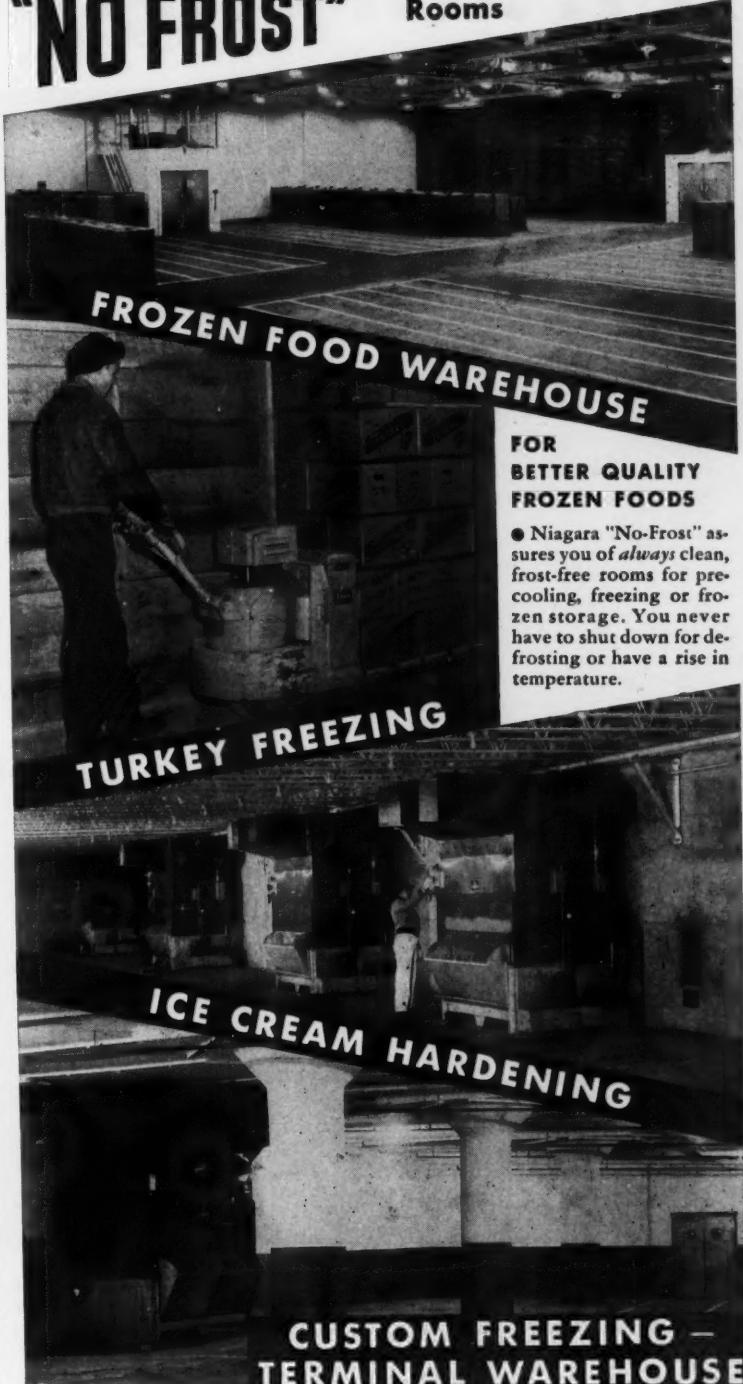
The 1954 expenditures of some other products included: alcoholic beverages, \$61,087,000; coffee and tea, \$12,478,000; dairy products, \$14,959,000, and cereals and breakfast foods, \$6,594,000.

#### Pollution Bill Passed

Legislation (S 890) to extend and strengthen the Water Pollution Control Act has been passed by the Senate and now goes to the House. The bill would continue and extend federal support of state and interstate water pollution control programs by authorizing increased technical and financial assistance and other aid and cooperation.

# NIAGARA "NO FROST"

for Always Clean Food  
Freezing and Storage  
Rooms



Write today for Bulletin No. 105, Address

## NIAGARA BLOWER COMPANY

Dept. N.P., 405 Lexington Ave.

New York 17, N.Y.

District Engineers in Principal Cities of United States and Canada

# *A truck engine needs a*



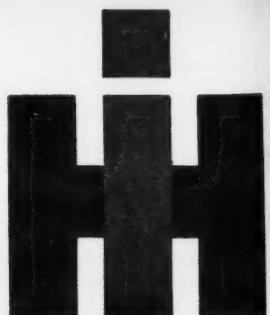
From fiery forges and precision machines come extra-strong engine crankshafts, built to make the big difference in truck life.

INTERNATIONAL crankshafts are designed and built for truck use. They are heavier than comparable forged or cast alloy de-

signs, but without any "lazy metal." Those used in light-duty models are 17% heavier than the average weight of 6-cylinder crankshafts used in the four other leading light-duty makes—for maximum strength and rigidity, long life.

## **INTERNATIONAL® TRUCKS**

International Harvester Builds MCCORMICK® Farm Equipment and FARMALL® Tractors... Motor Trucks... Industrial Power... Refrigerators and Freezers  
Top TV comedy! Ronald Colman and Benita Hume in "The Halls of Ivy," CBS-TV. See your paper for date, time and channel.



Is a "backbone" like this—

*to save you the BIG money*

**Crankshafts** are just one example of INTERNATIONAL all-truck engineering that saves you the *big money*.

Of the five leading makes, only INTERNATIONAL offers a complete line that is *all-truck built* . . . with no automobile engines or components asked to do a truck job.

You save the most with an INTERNATIONAL that's *all-truck built* to last longer. It earns its keep in lower over-the-years operating and maintenance cost. It pays for itself in use.

It saves you—earns you—the *big money*.

Keeping costs down has made INTERNATIONAL the heavy-duty leader for 23 straight years. Let your INTERNATIONAL Dealer or Branch show you the right INTERNATIONAL for your job—built to save you the *BIG* money.

**INTERNATIONAL HARVESTER COMPANY • CHICAGO**

**All-Truck Built  
to save you  
the BIG money!**



There's an INTERNATIONAL exactly right for every provision and chain store hauling job—*all-truck built to save you the BIG money*. 45 conventional and COE 4- and 6-wheel models from 14,000 to 30,000 lbs. GVW, including 3 all-new METRO® "walk-in" cab models.

AT THE FRONTIERS OF PROGRESS YOU'LL FIND



## GUARDIAN of a premium product

Pfaelzer Brothers, Inc., one of the nation's leading purveyors of quality meats, ships steaks and chops to the finest restaurants and hotels all over the country. To insure that the meat arriving in the customer's kitchen has the same high quality it has during the aging process, they use plenty of "DRY-ICE" for shipping. Cold facts dictate this choice because: "DRY-ICE" protects the quality of the meat, improves the bloom, provides a reliable cold, and is clean and economical.

Ask the PURECO "DRY-ICE" man to call on you. We will be glad to help you with your shipping problems. There are nearly 100 PURECO depots located all over the country for your convenience.



Pfaelzer Bros. beef being packed for shipment. Thanks to "DRY-ICE" protection, this meat will arrive at its destination in tip-top condition.



## Pure Carbonic Company

NATION-WIDE "DRY-ICE" SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES

GENERAL OFFICES: 60 EAST 42ND STREET, NEW YORK 17, NEW YORK

PURE CARBONIC COMPANY is a division of AIR REDUCTION COMPANY, INCORPORATED. Principal products of other divisions include: AIRCO—industrial gases, welding and cutting equipment and acetylenic chemicals. OHIO—medical gases and hospital equipment. NATIONAL CARBIDE—pipeline acetylene and calcium carbide. COLTON—polyvinyl acetates, alcohols and other synthetic resins.

# USDA Gives Breakdown of Slaughter Establishments in the U.S. as of March 1

The number of livestock slaughtering establishments with an output of 300,000 pounds or more live weight annually (slightly more than 300 cattle or 1250 hogs) in the United States totaled 3,217 on March 1, 1955, compared with 3,238 on May 1, 1950, according to the Crop Reporting Board. The map below shows the number of livestock slaughtering plants by states and geographic location.

On March 1, 1955, 455 establishments, or 14 per cent, were under federal inspection compared with 441, or 14 per cent, on May 1, 1950. The plants not under federal inspection totaled 2,762 compared with 2,797 in 1950. Of this number 952, or nearly 30 per cent of the total, were non-inspected "wholesale" plants. This compares with 725, or 22 per cent of the total, in 1950. The remaining 1,810 plants were in the "local" slaughtering plant group which accounted for 56 per cent of the total important plants. In 1950, 2,072, or 64 per cent, were in this group.

The number of federally inspected establishments represents all plants which slaughter animals under inspection conducted by the Meat Inspection Branch of the United States Department of Agriculture. The plants

not under federal inspection are divided into two categories, "wholesale" and "local", according to size of operations. The "wholesale" establishments include principally those plants slaughtering over 2,000,000 lbs. live weight annually. The "local" group generally includes plants whose annual slaughter is less than 2,000,000 lbs. live weight but more than 300,000 lbs. In addition, there are several thousand "butchers" slaughtering less than 300,000 lbs. live weight per year.

The percentage of the 1954 total commercial slaughter compared with 1950 that was done by the establishments under federal inspection and the "wholesale" and "local" plants not under federal inspection is as follows: Cattle 98 per cent in 1954 and 97 per cent in 1950; calves 96 and 93; hogs 96 and 97, and sheep and lambs 99 and 99.

In 1954, 78 per cent of the total live weight of all four species slaughtered commercially was slaughtered in federally inspected establishments. This compares with 79 per cent in 1950. The percentage of the total live weight of livestock slaughtered commercially that was done by federally inspected establishments by species in 1954 and 1950 is as follows: Cattle 76 and 76; calves 60 and 59; hogs 83

and 85, and sheep and lambs 89 and 92.

Of the 455 federally inspected establishments, over 41 per cent are located in two regions, the North Atlantic and East North Central. The Pacific Region has about 17 per cent of the total, with California accounting for 12 per cent.

The non-federally inspected "wholesale" plants tend to be more numerous in the Eastern and Southern States. The East North Central Region has 258 of these plants, or about 27 per cent of the total. Ohio with 83 and Michigan with 82 account for over half of these plants in the region. The South Central Region has nearly 20 per cent of the total non-federally inspected "wholesale" slaughter plants, while the North Atlantic Region has about 18 per cent.

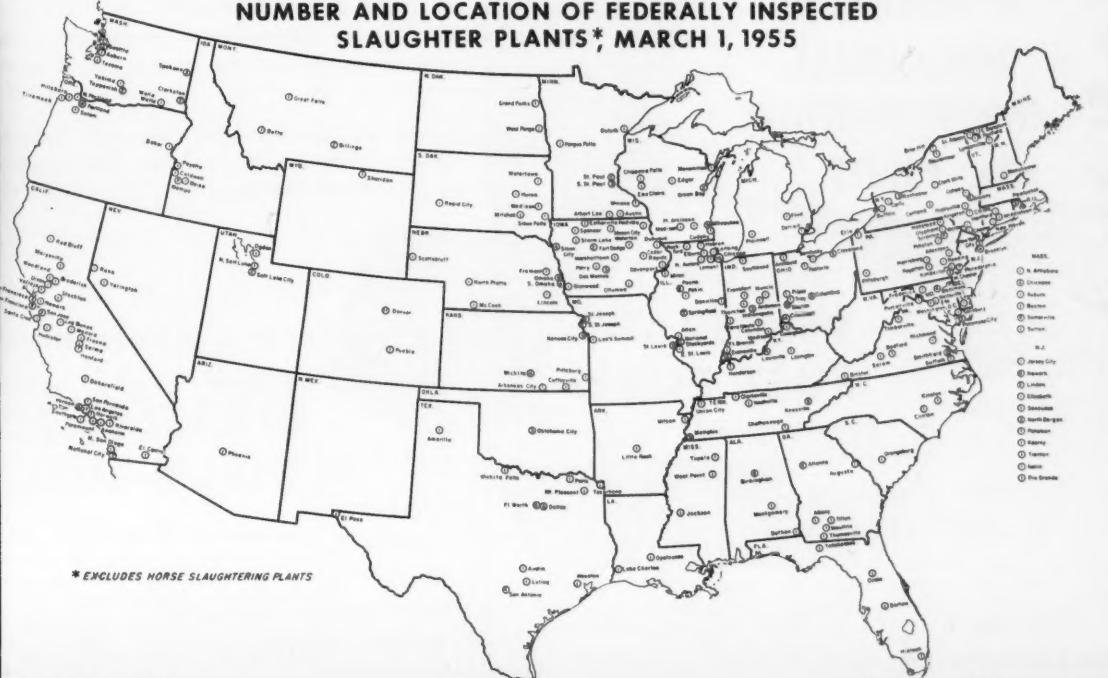
The North Atlantic Region accounts for 24 per cent of the United States total "local" slaughter plants, with 217 of these plants located in Pennsylvania. The East North Central Region has 23 per cent, while the South Central Region has 21 per cent of the total local plants.

(ED. NOTE: A further classification of plants according to the species they slaughter will appear in the NP of July 2.)

## August 6 Is 'Bratwurst Day'

The third annual "Bratwurst Day" will be celebrated in Sheboygan, Wis., Saturday, August 6.

NUMBER AND LOCATION OF FEDERALLY INSPECTED SLAUGHTER PLANTS\*, MARCH 1, 1955



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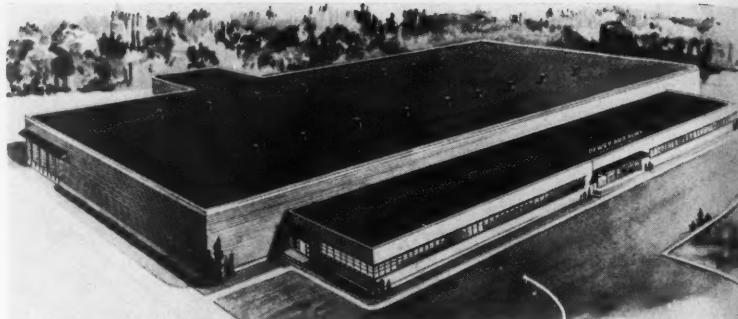
VISKING CORP.: FRANK A. KENNEDY, sales representative for the Southern California area for 15 years, has been named West Coast district manager for this Chicago company. He is succeeded by WILLIAM G. SHAW. Shaw, who formerly served as representative in the Southeastern territory, is being replaced by CHARLES H. VARNEY.



F. A. KENNEDY

CONTINENTAL CAN CO.: R. D. CLEAVES has been appointed products sales manager of meat and non-processed food cans. He succeeds C. W. MACARTHUR who will represent the firm in Washington, D. C.

THE DIVERSEY CORP.: Three appointments to managerial positions have been announced by this Chicago firm. J. A. McMURTRY has been named manager of the East Central Division; C. R. REID has been appointed sales



DEWEY AND ALMY CHEMICAL CO.: Construction of a one-story Cryovac manufacturing plant with facilities for extruding, bag fabricating and four color printing at Greenville, S. C., will be completed by mid-summer, BRADLEY DEWEY, JR., vice president of Cryovac, announced. Located on a 200-acre site, the plant will have between 300 and 400 employees. EDWARD F. BEYER, JR., former plant manager at Lockport, N. Y., has been named plant manager.

manager to food industries, and H. M. PICKLES has been made assistant sales manager to food industries.

MILWAUKEE SPICE MILLS: Appointment of DAN GRUBER as sales manager has been announced by P. J. SCHLUETER, president. Gruber has served in production and sales positions in the food processing industry for the past 25 years.

PACKERS SUPPLIES & EQUIPMENT CO.: L. W. DARLING and R.

D. WILKINSON have organized this Chicago firm to sell meat industry equipment. Located at 437 N. Orleans st., Chicago 10, Ill., the firm is also serving as representative for Eastern sausage making equipment. The telephone is MOhawk 4-3831.

MILPRINT, INC.: RAY E. WAGNER has been appointed to the sales staff of this Milwaukee packaging materials supplier and assigned to an Ohio territory.

*Steelcote Announces*

**A GREAT NEW  
DEVELOPMENT  
IN RUST INHIBITIVE  
PAINTS**

**ACTUALLY  
PENETRATES  
RUST PORES**

UNTREATED RUST      ORDINARY RUST PAINTS      STEELCOTE "HALTS-RUST"

SOUND METAL

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*Protection depends on Penetration*

**CLIP COUPON**  
Mail with your letterhead to  
**STEELCOTE**  
3418 Gratiot St. Louis 3, Mo.

**FOR CLEAN OR RUSTED METALS**

**Steelcote**  
**"HALTS-RUST"**

**Send now for the "Prove it Yourself" demonstration of Steelcote Halts-Rust's superior penetration and protection over the rust inhibiting paint you are now using. No obligation. Reduced costs, less frequent painting — these are a few of the savings offered you by Halts-Rust. Jobbers in all principal areas.**

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**STEELCOTE MFG. CO., 3418 GRATIOT, ST. LOUIS 3, MO.**  
IN CANADA: Steelcote Mfg. Co. of Canada, Ltd., Rodney, Ontario

## PROTECTION DEPENDS ON PENETRATION!

In magnified illustration, note how film of ordinary rust inhibiting paint at center stays on surface; does not penetrate pores to contact sound metal.

Segment at right illustration shows how Steelcote Halts-Rust penetrates pores, contacts and protects sound metal surfaces underneath.

# ALL MEAT... output, exports, imports, stocks

## Meat Output Down; 7% Above Year Ago

Reduced slaughter of all classes of livestock last week put a small crimp in meat production as the total volume under federal inspection declined to 355,000,000 lbs. from 360,000,000 lbs. produced the week before. However, output last week held 7 per cent larger than the 332,000,000 lbs. in the corresponding period of last year. Slaughter of cattle was down slightly, but 10 per cent above a year earlier. Hog slaughter at 824,000 head was 3 per cent under the previous week, but 7 per cent above last year as the spread in comparative slaughter for the two years seems to narrow down from the wide differences of past weeks. Estimated slaughter and meat production by classes appear below as follows:

Week ended	BEEF	
	Number	Production
	M's	Mil. lbs.
June 18, 1955	381	203.1
June 11, 1955	385	205.2
June 19, 1954	345	180.2

Week ended	PORK	
	Number	Production
	M's	Mil. lbs.
June 18, 1955	824	121.2
June 11, 1955	848	123.0
June 19, 1954	772	121.0

### (Excl. Lard)

Week ended	VEAL	
	Number	Production
	M's	Mil. lbs.
June 18, 1955	140	18.5
June 11, 1955	144	18.7
June 19, 1954	141	19.0

Week ended	LAMB AND MUTTON	
	Number	Production
	M's	Mil. lbs.
June 18, 1955	273	12.0
June 11, 1955	290	13.3
June 19, 1954	265	11.4

### TOTAL MEAT PROD.

Mil. lbs.

1950-55 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 349,561.

1950-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

### AVERAGE WEIGHTS AND YIELDS (LBS.)

	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
June 18, 1955	960	533	265	147
June 11, 1955	960	533	261	145
June 19, 1954	943	522	276	157

	CALVES		SHEEP AND LAMBS	
	Live	Dressed	Live	Dressed
June 18, 1955	240	132	92	44
June 11, 1955	235	130	95	46
June 19, 1954	243	135	88	43

	LARD PROD.	
	Per cwt.	Mil. lbs.
June 18, 1955	14.7	32.1
June 11, 1955	14.6	32.2
June 19, 1954	15.1	32.1

## Cut in Rail Rates Brings More Denver Beef to Fla.

During the first four weeks after the reduced dressed meat freight rates went into effect from Denver to the Southeast, 42 carloads of dressed beef were shipped to Florida from Denver, W. C. Crew, manager of the Denver Union Stockyard Co., has announced.

In the same period last year, only five carloads were shipped to the Southeast, he said. This means that around 1,500 cattle were required to fill the four-weeks' Denver slaughter to meet the Florida demand in one month this year, compared with only 180 head required to fill the five carloads a year ago.

## Five States Take Over Half of U. S. Agricultural Exports in '54

Five countries received over half of the total value of agricultural products exported by the United States in 1954, the Foreign Agricultural Service has disclosed. In descending order of export values these countries are Japan, Britain, Canada, West Germany and the Netherlands. Each bought over \$200,000,000 worth. The first four held the same order as in 1953, but the Netherlands replaced Cuba for fifth position. The Dutch, however, re-ship much to other countries.

## Australian "Air Beef" Subsidy Will Be Continued

The Commonwealth of Australia has doubled its subsidy to Air Beef Inc., to offset most of the subsidy withdrawn by the state of Western Australia. Air Beef flies chilled beef from a slaughter plant in the Kimberley to the port city of Windham for export.

The subsidy for all beef flown during 1955 and paid by the commonwealth government, will be more than 2c per lb., or double the previous rate. The withdrawn subsidy of the state of West Australia was about 1½c per lb.

The Australians are greatly interested in this project, as it presents an opportunity to increase exports of chilled beef and to assist ranchers in areas far removed from surface transportation to market their cattle efficiently.

For personnel needs and equipment buys see the classified ad section.

## Canada Jan.-Mar. Rate of Hog Disappearance Up 25%

The rate at which product from commercial livestock slaughter disappears into domestic consumer channels is highly significant to members of the "meat team," the Council of Canadian Meat Packers, has indicated. In this connection, the trends for the first quarter of 1955 are as follows:

Average Weekly Domestic Disappearance of Meat Animals from Commercial Channels			
Jan.-Mar.	Jan.-Mar.	Pct. change	
1954	1955		(million head)
Cattle	31.4	30.9	-1.5
Hogs	78.8	99.0	+25.6
Calves	15.0	13.8	-7.7
Sheep and Lambs	12.0	9.8	-17.8

According to figures published in the Canadian "Livestock and Meat Trade Report," the average weekly disappearance from inspected channels in terms of live animals for the period January through March, 1955 amounted to nearly 31,000 cattle, 99,000 hogs, close to 14,000 calves and 10,000 sheep and lambs.

Comparing these figures with a like period of 1954, shows that there was a very decided increase in the

case of hogs. With pork now much cheaper than was the case a year ago, disappearance of hogs into domestic channels in the first quarter was 20,000 head per week higher (25.6 per cent) than a year ago.

This rise shown for hogs was partially counterbalanced by a moderate decrease in beef and veal disappearance and a fairly sizeable decline in the case of mutton and lamb. However, for all red meats combined, domestic disappearance in the first quarter of this year gained 6 to 7 per cent over the same period of 1954.

## Meat Index Up Sharply

The wholesale price index on meat rose sharply to 90.2 during the week ended June 14 from 87.8 the week before, according to the Bureau of Labor Statistics. This was still below the 92.9 per cent average for meat for the month of June, last year. Average primary market prices advanced 0.2 per cent to 110.2 on the basis of the 1947-49 average of 100 per cent. Price advances on hogs and lower grade cattle made for a higher average index on livestock.

# PROCESSED MEATS . . . SUPPLIES

## May Meat Processing Above Year Ago; Volume Canned Larger Than in 1954

THE total volume of meats and meat foods prepared and processed under federal inspection in the four weeks of May increased considerably

etc. up moderately at 18,032,000 lbs. compared with 17,208,000 lbs. a year ago.

The amount of steaks, chops and

68,000 lbs. last year. A similar situation existed in the case of lard, under a larger hog kill, total lard rendered was 141,483,000 lbs., or about 20 per cent more than the 117,039,000 lbs. rendered last year.

In canning, the total volume packed in 3 lbs. and larger containers was 29,538,000 lbs. and in the smaller, under 3-lb. cans, 119,940,000 lbs.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—MAY 1 THROUGH MAY 28, 1955 COMPARED WITH SAME PERIOD, MAY 2 THROUGH MAY 28, 1954				
	May 1-28 1955	May 2-29 1954	21 Weeks 1955	21 Weeks 1954
Placed in cure—				
Beef	11,860,000	9,850,000	60,441,000	59,233,000
Pork	284,082,000	250,656,000	1,442,792,000	1,234,513,000
Other	112,000	166,000	680,000	771,000
Smoked and/or dried—				
Beef	5,948,000	4,351,000	26,330,000	24,106,000
Pork	207,114,000	168,969,000	1,002,122,000	826,603,000
Cured meat—				
Beef	5,496,000	5,549,000	28,745,000	28,117,000
Pork	26,812,000	20,449,000	132,932,000	99,239,000
Other	632,000	320,000	2,233,000	1,346,000
Sausage—				
Fresh	16,008,000	14,743,000	96,133,000	85,691,000
To be dried or semi-dried	10,510,000	9,325,000	50,543,000	51,054,000
Franks, wieners	54,680,000	49,553,000	232,375,000	221,146,000
Other, smoked or cooked	52,444,000	51,672,000	242,467,000	243,301,000
Total sausage	133,642,000	125,293,000	621,518,000	601,192,000
Loaf, head cheese, chili, jellied products	18,032,000	17,208,000	82,388,000	78,968,000
Steaks, chops, roasts	52,066,000	46,625,000	258,496,000	252,146,000
Bouillon cubes, extract	60,000	144,000	712,000	1,149,000
Sliced bacon	75,965,000	58,068,000	357,872,000	278,468,000
Sliced, other	12,122,000	8,000,000	51,770,000	37,661,000
Hamburger	12,396,000	12,104,000	62,285,000	63,266,000
Miscellaneous meat product	4,496,000	5,120,000	25,440,000	19,130,000
Lard, rendered	141,483,000	117,039,000	828,228,000	655,852,000
Lard, refined	111,596,000	94,454,000	596,703,000	582,582,000
Oleo stock	9,575,000	9,172,000	45,311,000	47,349,000
Edible tallow	12,025,000	12,770,000	63,787,000	60,292,000
Rendered pork fat—				
Rendered	8,266,000	7,146,000	43,114,000	35,524,000
Refined	4,580,000	4,576,000	35,372,000	21,842,000
Compound containing animal fat.	41,663,000	35,701,000	220,182,000	174,399,000
Oleomargarine containing animal fat	2,764,000	2,134,000	16,283,000	12,054,000
Canned product (for civilian use and Dept. of Defense)	155,097,000	141,680,000	862,204,000	879,488,000
Total	1,337,743,000	1,157,850,000	6,849,113,000	5,901,590,000

<sup>†</sup>This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

to 1,337,743,000 lbs. from 1,157,850,000 lbs. in the same period of last year. The volume of sausage added up to 133,642,000 lbs. as against 125,293,000 lbs. last year, with the amount of meat loaves, head cheese,

roasts prepared totaled 52,066,000 lbs. for nearly a 6,000,000 lb. increase over the 46,625,000 lbs. prepared a year earlier. Bacon slicing, with more of the raw product available, rose sharply to 75,965,000 lbs. from 58,-

### DOMESTIC SAUSAGE

(l.c.l. prices)	DRY SAUSAGE
Pork sausage, hog cas...	Cervelat, ch. hog bungs... 85@88
Pork sausage, bulk...	Thuringer... 45@48
Pork sausage, sheep cas...	Farmer... 68@70
1-lb. pkge. .... 50 @51½	Holsteiner... 70@72
Pork sausage, sheep cas...	B. C. Salami... 76@80
5-lb. pkge. .... 48 @50	Genoa style salami, ch... 90@93
Frankfurters, sheep cas. 50½@53	
Frankfurters, skinless. 40½@41	
Bologna (ring) .... 48 @48	
Bologna, special cas. 3½@36	
Smoked liver, hog bungs. 39½@41½	
New Eng. lunch, spec. 56 @59	
Polish sausage, smoked. 57	
Tongue and blood. .... 42½	
Pickle & Pimiento loaf. 37 @39½	
Olive loaf. .... 38½@42½	
Pepper loaf. .... 51½	

### SEEDS AND HERBS

(l.c.l. prices)	Ground
Caraway seed ... 26	31
Cominos seed ... 22	27
Mustard seed, fancy ... 23	..
Yellow American. 18	..
Oregano ... 34	41
Coriander, Morocco, Natural, No. 1. .... 52	..
Marjoram, French 46	52
Sage, Dalmatian, No. 1. .... 56	64

### DRY SAUSAGE

(l.c.l. prices)	SPICES
	(Basis Chgo., orig. bbls., bags, bales)
Allspice, prime	1.20 1.29
Roselited	1.27 1.35
Chili Powder	.. 47
Chili Pepper	.. 41
Cloves, Zanzibar	64 70
Ginger, Jam, unbl.	56 63
Mace, fancy, Banda. 1.75	1.95
West Indies	1.80
East Indies	1.85
Mustard flour, fancy	.. 37
No. 1	.. 33
West India Nutmeg	.. 60
Paprika, Spanish	.. 51
Pepper, Cayenne	.. 54
Red, No. 1	.. 53
Pepper:	
White	.. 72 80
Black	.. 60 68

### SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)	SAUSAGE CASINGS
Beef casings:	
Domestic rounds, 1½ to 1½ inch	60@ 75
Domestic rounds, over 1½ inch, 140 pack...	85@ 90
Export rounds, wide, over 1½ inch	1.25@1.50
Export rounds, medium, 1½@1½ inch	90@1.10
Export rounds, narrow, 1½ inch under 1½ inch	1.00@1.25
No. 1 weas. 24 in. up.	13@ 16
No. 1 weas. 22 in. up.	9@ 13
No. 2 weasads	8@ 10
Middles, sow, 1½@2½ inch	1.00@1.25
Middles, select, wide, 2@2½ inch	1.15@1.40
Middles, extra select, 2½@2½ inch	1.95@2.35
Beef bungs, exp. No. 1. 25@ 34	
Beef bungs, domestic, 16@ 24	
Dried or salt, bladders, piece	
8-10 in. wide, flat	9@ 13
10-12 in. wide, flat	9@ 13
12-15 in. wide, flat	14@ 20
Pork casings:	
Extra narrow, 20 mm. & dn.	4.15@4.35
Narrow, medium,	
29½32 mm. .... 3.70@4.00	
32@35 mm. .... 2.50@2.60	
Spec., med., 35@38 mm. 1.60@1.70	
Export bungs, 34 in. cut	45@ 55
Lbs. pr. bungs, 34 in. 32@ 35	
Med. prime bungs, 34 in. cut	25@ 29
Small prime bungs, 34 in. cut	14@ 23
Hog middles, 1 per set, cap. off.	55@ 70
Sheep Casings (per hank):	
26/28 mm. .... 4.90@5.75	
24/26 mm. .... 5.40@5.50	
22/24 mm. .... 4.75@4.95	
20/22 mm. .... 3.60@3.70	
18/20 mm. .... 2.50@2.65	
16/18 mm. .... 1.75@2.00	
Nitrite of soda, in 400-lb. bbis., del. f.o.b. Chgo. \$10.31	
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, min. car. of 45,000 lbs. only, paper packed, f.o.b. Chgo., Gran. (ton) .... 27.00	
Rock, per ton, in 100-lb. bags, f.o.b. Chgo. 26.00	
Sugar	
Raw, 96 basis, f.o.b. N.Y. 6.02	
Refined standard cane gran., basis (Chgo.) 8.30	
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2% .....	8.10
Dextrose, per cwt.	
Cereose, Reg. No. 53 .... 7.35	
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# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

June 21, 1955

### WHOLESALE FRESH MEATS CARCASS BEEF

(l.c.l. prices)

Native steers:	
Prime, 600/800	37 1/2
Choice, 500/700	36 1/2
Choice, 700/800	35 1/2
Good, 500/700	34 1/2
Commercial cows	26 1/2
Bulls	27
Canner & cutter cows	23 1/2

### PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	52
Foreqtrs., 5/800	28
Rounds, all wts.	45
Trd. loins, 50/70 (l.c.l.)	82
Sq. chuck, 70/90	28
Arm chuck, 80/110	26
Ribs, 25/35 (l.c.l.)	52
Briskets (l.c.l.)	25
Navels, No. 1	28
Flanks, rough No. 1...	12 1/2

### Choice:

Hindqtrs., 5/800	46
Foreqtrs., 5/800	26
Rounds, all wts.	43
Trd. loins, 50/60 (l.c.l.)	72
Sq. chuck, 70/90	28
Arm chuck, 80/110	26
Ribs, 25/35 (l.c.l.)	45
Briskets (l.c.l.)	25
Navels, No. 1	28
Flanks, rough No. 1...	12 1/2

### Good:

Rounds	42
Sq. cut chuck	28
Briskets	23
Ribs	42
Loins	60

### COW & BULL TENDERLOINS

Cows, 3/dn. (frozen)	64@ 66
Cows, 3/dn. (frozen)	80@ 83
Cows, 3/5 (frozen)	88@ 90
Cows, 5/up (frozen)	96@1.00
Bulls, 5/up (frozen)	96@1.00

### BEEF HAM SETS

Knuckles, 7 1/2 up	42
Insides, 12/up	42
Outsides, 8/up	37 1/2

### CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	15@16

## CHICAGO

June 21, 1955

### BEF PRODUCTS

Tongues, No. 1, 100's	25
Hearts, reg., 100's	11 1/2@12
Livers, sel., 30/50's	28
Livers, reg., 30/50's	19
Lips, scalded, 100's	8 1/2@ 9
Lips, unscalded, 100's	8
Tripe, scalded, 100's	5 1/2
Tripe, cooked, 100's	6
Lungs, 100's	6 1/2
Meats, 100's	6 1/2
Udders, 100's	4 1/2

### FANCY MEATS

(l.c.l. prices)

Beef-tongues, corned	35
Veal breads, under 12 oz.	74
12 oz. up	115
Calf tongue, 1 lb./down	20
Ox tails, under 1/2 lb.	10
Ox tails, over 1/2 lb.	12

### BEEF SAUS. MATERIALS FRESH

C. C. cow meat, bbls.	34
Bull meat, bon'l's, bbls.	35 1/2@36
Beef trim., 75/80, bbls.	23 1/2@24
Beef trim., 85/90, bbls.	28
Bon'l's chuck, bbls.	34
Beef cheek meat, trmd., bbls.	22
Beef head meat, bbls.	18 1/2
Shank meat, bbls.	34@34 1/2
Veal trim., bon'l's, bbls.	29 1/2@30

### VEAL—SKIN OFF

(Carcass)

(l.c.l. prices)

Prime, 80/110	41.00@42.00
Prime, 110/150	40.00@41.00
Choice, 50/80	33.00@35.00
Choice, 80/110	36.00@38.00
Choice, 110/150	36.00@38.00
Good, 50/80	31.00@33.00
Good, 80/110	34.00@36.00
Good, 110/150	34.00@36.00
Commercial, all wts.	27.00@33.00

### CARCASS LAMB

(l.c.l. prices)

Prime, 40/50	47@50
Prime, 50/60	45@47
Choice, 40/50	44@47
Choice, 50/60	42@44
Good, all wts.	41@43

## PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles

June 21

San Francisco

June 21

No. Portland

June 21

### FRESH BEEF (Carcass):

#### STEERS:

Choice:	
500-600 lbs.	\$38.00@39.50
600-700 lbs.	37.00@38.00
Good:	
500-600 lbs.	34.00@37.00
600-700 lbs.	33.00@36.00
Commercial:	
350-500 lbs.	32.00@35.00
COW:	
Commercial, all wts.	25.00@28.00
Utility, all wts.	24.00@27.00
Canner-cutter	None quoted
FRESH CALF:	(Skin-off)
Choice:	
200 lbs. down	37.00@40.00
Good:	
200 lbs. down	35.00@38.00
SPRING LAMB (Carcass):	
Prime:	
40-50 lbs.	43.00@46.00
50-60 lbs.	40.00@42.00
Choice:	
40-50 lbs.	43.00@46.00
50-60 lbs.	40.00@42.00
Good, all wts.	40.00@43.00
MUTTON (EWE):	
Choice, 70 lbs. down	13.00@16.00
Good, 70 lbs. down	13.00@16.00

## NEW YORK

June 21, 1955

### WHOLESALE FRESH MEATS CARCASS BEEF

Western

(l.c.l.)

Steer:	Owt.
Prime, 700/800	\$41.00@42.00
Prime, 800/900	40.00@41.00
Choice, 600/800	38.00@40.00
Choice, 800/900	37.50@39.00
Good, 500/700	36.00@39.00
Commercial	32.00@34.00
Cow, utility	30.00@32.00

### NEW YORK

June 21, 1955

### FANCY MEATS

(l.c.l. prices)

Lb.

Veal breads, under 6 oz.	45@47
12 oz.	82@84
Beef livers, selected	31@33
Beef kidneys	12
Oxtails, over 1/2 lb.	11@13

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# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

### BLOOD

Wednesday, June 22, 1955

Unground, per unit of ammonia ..... <sup>Unit</sup> <sup>\*5.75</sup>

### DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:  
Low test ..... \*6.00n  
Med. test ..... \*5.50@5.75n  
High test ..... \*5.25@5.50n  
Liquid stick, tank cars ..... \*2.50

### PACKINGHOUSE FEEDS

Carlots, per ton  
50% meat, bone scraps, bagged \$ 72.50@ 77.50  
50% meat, bone scraps, bulk ... 70.00@ 75.00  
55% meat scraps, bagged ..... 87.00  
60% digester tankage, bagged ..... 75.00@ 82.50  
60% digester tankage, bulk ..... 72.50@ 80.00  
80% blood meal, bagged ..... 120.00@135.00  
70% steamed bone meal, bagged ..... 85.00  
(spec. prep.) ..... 85.00  
60% steamed bone meal, bagged ..... 70.00

### FERTILIZER MATERIALS

High grade tankage, ground,  
per unit ammonia ..... 4.75@5.00n  
Hoof meal, per unit ammonia ..... 5.00n

### DRY RENDERED TANKAGE

Low test, per unit prot. ..... \*1.40n  
Med. test, per unit prot. ..... \*1.32 1/2 @1.35  
High test, per unit prot. ..... \*1.25 @1.30

### GELATINE AND GLUE STOCKS

Per cwt.  
Calf trimmings (limed) ..... 1.35@ 1.50  
Hide trimmings (green salted) ..... 6.00@ 7.00n  
Cattle jaws, scraps, and knuckles,  
per ton ..... 55.00@57.50  
Pig skin scraps and trimmings ..... 5.50

### ANIMAL HAIR

Winter coil dried, per ton ..... \*125.00@135.00  
Summer coil dried, per ton ..... \*60.00@ 65.00  
Cattle switches, per piece ..... 3 1/2@3 1/2  
Winter processed, gray, lb. ..... 15@19  
Summer processed, gray, lb. ..... 12@12 1/2

n—nominal. a—asked. \*Quoted delivered.

## TALLOWS and GREASES

Wednesday, June 22, 1955

The market remained steady late last week, as a large consumer purchased material at 6 1/4c, Chicago, basis bleachable fancy tallow. Special tallow traded at 6 1/4@6 3/4c, and not all hog choice white grease at 7c, c.a.f. Chicago. Yellow grease was offered out at 6c, Chicago, with most bids at the 5 3/4c figure. Several tanks of bleachable fancy tallow moved at 7 1/4c, delivered New York. Few tanks of all hog choice white grease sold at 8c, c.a.f. East.

A follow-up trade developed on Monday of the new week on inedible fats, and again at steady prices. Several tanks of bleachable fancy tallow sold at 6 1/4c, c.a.f. Chicago. A few tanks of yellow grease sold at 5 3/4c and 6c, c.a.f. Chicago and Chicago basis. A moderate trade was reported on edible tallow, with selling at 8 1/4c, f.o.b. Chicago, 8c, f.o.b. River, and 9 1/4c, c.a.f. East, equal to 8 1/4c, Chicago basis.

Additional tanks of all hog choice white grease traded at 8c, c.a.f. New

York, volume undisclosed. Buying inquiry basis 6 1/4c, Chicago bleachable fancy tallow, with offerings on the light side. Regular production bleachable fancy tallow was bid at 7 1/4c, c.a.f. New York, and hard body material at 7 3/4c, same destination.

No material change was recorded at midweek. Some buying interest was around 1/4c lower. However, a few sources were still willing to pay steady. Several tanks of hard body bleachable fancy tallow sold at 7 1/2c, c.a.f. New York. Edible tallow sold at 8 1/4c, Chicago basis, few tanks involved. All hog choice white grease offered at 8 1/4@8 1/4c, c.a.f. East, with indications of 8c in the market. Bleachable fancy tallow was bid at 6 1/4c, Chicago, but held at 7c. Yellow grease was bid at 6 1/2c, c.a.f. East.

**TALLOWS:** Wednesday's quotations: edible tallow, 8 1/4c; original fancy tallow, 7c; bleachable fancy tallow, 6 1/4c; prime tallow, 6 1/2c; special tallow, 6 1/4c; No. 1 tallow, 6c; and No. 2 tallow, 5 3/4c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 7c; B-white grease, 6 1/4c; yellow

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Cincinnati 15,  
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grease, 5½@6c; house grease, 5½c; and brown grease, 5½c. The all hog choice white grease was quoted at 8c, c.a.f. East.

### EASTERN BY-PRODUCTS

New York, June 22, 1955

Dried blood was quoted Wednesday at \$5.50 to 6 per unit of ammonia. Low test wet rendered tankage was listed at \$4.60 per unit of ammonia and dry rendered tankage was priced at \$1.20 per protein unit.

### N.Y. COTTONSEED OIL FUTURES

FRIDAY, JUNE 17, 1955

	Open	High	Low	Close	Prev. close
July	16.52	16.60	16.55	16.55b	16.55
Sept.	15.50b	15.60	15.52	15.52b	15.55b
Oct.	14.75b	14.72	14.70	14.72	14.78b
Dec.	14.45b	14.45	14.43	14.48b	14.50
Jan.	14.45b	14.45	14.43	14.48b	14.50
Mar.	14.42b	14.42	14.41	14.47	14.44b
May	14.40b	14.35	14.35	14.42b	14.45
Sales: 17 lots.					

MONDAY, JUNE 20, 1955

	Open	High	Low	Close	Prev. close
July	16.55	16.60	16.55	16.55b	16.59b
Sept.	15.55	15.60	15.52	15.52b	15.55b
Oct.	14.75	14.72	14.70	14.72	14.78b
Dec.	14.45b	14.45	14.43	14.39b	14.48b
Jan.	14.45b	14.45	14.43	14.40	14.48b
Mar.	14.42b	14.40	14.40	14.30b	14.30b
May	14.40b	14.35	14.35	14.35	14.42b
Sales: 59 lots.					

TUESDAY, JUNE 21, 1955

	Open	High	Low	Close	Prev. close
July	16.50	16.51	16.50	16.49b	16.55b
Sept.	15.50	15.52	15.50	15.51	15.52b
Oct.	14.75	14.70	14.67	14.75	14.75
Dec.	14.30b	14.40	14.38	14.34b	14.39b
Jan.	14.35b	14.40	14.38	14.37b	14.40
Mar.	14.30b	14.35	14.29	14.29	14.30b
May	14.32	14.33	14.32	14.32	14.35
Sales: 54 lots.					

WEDNESDAY, JUNE 22, 1955

	Open	High	Low	Close	Prev. close
July	16.45b	16.43	16.25	16.25	16.49b
Sept.	15.48b	15.50	15.31	15.31	15.51
Oct.	14.60b	14.50	14.50	14.50b	14.67
Dec.	14.28b	14.30	14.28	14.15b	14.34b
Jan.	14.37	14.37	14.37	14.18b	14.37b
Mar.	14.28b	14.30	14.16	14.16	14.29
May	14.31	14.31	14.30	14.12b	14.32
Sales: 87 lots.					

### VEGETABLE OILS

Wednesday, June 22, 1955

Crude, cottonseed oil, carlots, f.o.b.	
Valley	14½a
Southeast	14½a
Texas	13½@14½
Cook oil in tanks, f.o.b. mills	15½a
Peanut oil, f.o.b. mills	18½a
Soybean oil, f.o.b. mills	12½a
Coconut oil, f.o.b. Pacific Coast	11½a
Cottonseed foot oil	
Midwest and West Coast	1½@1½
East	1½@1½

### OLEOMARGARINE

Wednesday, June 22, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

### OLEO OILS

(F.O.B. Chicago)

	lb.
Prime oleo stearine (slack barrels)	9½@9½
Extra oleo oil (drums)	13 @13½

pd.—paid. n—nominal. b—bid. a—asked.

### SHORTENING, EDIBLE OIL

May shortening and edible oil shipments totaled 361,952,000 lbs. compared with 313,214,000 lbs. in April, the Institute of Shortening and Edible Oils has reported. Shipments to agencies of the federal government and government controlled corporations amounted to 13,406,000 lbs. and shipments for commercial export, 5,320,000 lbs.

# HIDES AND SKINS

An active trade early this week left most shippers "sold out" by midweek, with buyers still showing active interest for most classes of steer and cow hides—Heavy native steers showed the most strength and sold 1½@2c higher than last week's price—Other classes of steer hides worked fully 1c higher.

### CHICAGO

**PACKER HIDES:** As the week opened, strength was indicated by bids advancing ½c for most classes of steer hides and light native cows. The new buyer's ideas brought results as light native steers sold 1½c and 1½c, heavy native steers sold at 12½c, butt-branded steers at 11c and Colorado steers at 10½c.

After the comparatively heavy trade for a Monday, buying interest continued strong, and on Tuesday, an active trade continued. Light native steers, butt-branded steers, Colorado steers and heavy native cows all sold again at the previous day's levels. Heavy native steers and ex-light native steers registered additional advances, selling at 12½c to 13c and 12½c, respectively. Heavy Texas steers sold at 11c and light native cows at 14c and 14½c, also higher. Late in the day, reports of sharply lower futures prices caused buyers to back off the market.

The market quieted about midweek, as most sellers were "booked" earlier. The scattered offerings that remained were held at steady prices, but bids were ½c lower. Buyers showed evidence of having an active interest, but at the same time indicated skepticism over the 48- to 55-point drop in the New York hide futures market on Tuesday. Heavy native steers seemed to be in most demand and sold 1½@2c up during the week. Branded cows sold 1½c over last week's quotations, and all other steer and cow hides sold 1c higher. Native bulls and branded bulls were quoted nominally steady.

### SMALL PACKER AND COUNTRY HIDES

Movement was very limited this week as most buyers showed little interest. Prices were nominal.

**CALFSKINS AND KIPSKINS:** River production native kipskins, 15/25's, sold early in the week at 30c, followed by sales about midweek at the same levels. Kipskins in the 25/30 range sold at 29c. Calfskins were quoted higher nominally.

**SHEEPSKINS:** Production was lim-

ited, and in face of a good demand, prices were firm. In movement late last week, No. 1 shearlings sold at 2.25, No. 2's at 1.50, and No. 3's at 50c.

### CHICAGO HIDE QUOTATIONS

#### PACKER HIDES

	Week ended June 22, 1955	Cor. Week 1954
Hvy. Nat. steers	12½@13	11½n
Lt. Nat. steers	14½@15	14a
Hvy. Tex. steers	11	10
Ex. Igt. Tex.	14½	13½n
Butt brnd. steers	11	10
Col. steers	10½	9½
Branded cows	10½@13	12 @12½
Hvy. Nat. cows	12½@13	13½@14
Lt. Nat. cows	14@14½	13½@16
Nat. bulls	9n	10n
Branded bulls	8n	9n
Calfskins,		
Nor. 10/15	42½	45n
10/down	47½	45n
Kips, Nor., nat., 15/25, 29	6/30	30n

#### SMALL PACKER HIDES

##### STEERS AND COWS

60 lbs. and over	9½n
50 lbs.	11n

#### SMALL PACKER SKINS

Calfskins, und.	32½n
Kips, 15/30	20n

#### SHEEPSKINS

Packer shearlings,	
No. 1	2.25
Dry Pelts	25½n

Horsehides, Untrim.	8.00@8.50n
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### N.Y. HIDE FUTURES

FRIDAY, JUNE 17, 1955

	Open	High	Low	Close
July	12.10	12.30	12.10	12.27b
Oct.	12.75-74	12.95	12.74	12.91b
Jan.	13.25b	13.48	13.30	13.43b
Apr.	13.75b	14.00	14.00	13.95b-14.00a
July	14.20b	14.40	14.20	14.40b
Oct.	14.70b	14.91	14.90	14.90b
Sales: 99 lots.				

### MONDAY, JUNE 20, 1955

July	12.30b	12.40	12.30	12.35
Oct.	12.97	13.05	12.92	12.98
Jan.	13.51	13.52	13.49	13.50b-52a
Apr.	13.99b	14.00	14.00	14.00b-06a
July	14.45b	14.48b	14.48b	14.48b-60a
Oct.	14.95b	14.98	14.98	14.98b-15.10a
Sales: 55 lots.				

### TUESDAY, JUNE 21, 1955

July	12.37b	12.36	12.03	11.80b
Oct.	13.06b	13.05	12.55	12.52
Jan.	13.45b	13.45	13.09	13.00
Apr.	14.08b	14.08	13.80	13.50b-52a
July	14.50b	14.20	14.00	14.00
Oct.	15.00b	15.00	14.50b	14.50b-52a
Sales: 98 lots.				

### WEDNESDAY, JUNE 22, 1955

July	11.75b	11.85	11.80	11.80b
Oct.	12.40-39	12.50	12.39	12.45b
Jan.	13.00b	13.05	12.98	13.00b-05a
Apr.	13.50b	13.50	13.50	13.55b-57a
July	13.95b	14.00	14.00	14.00b-08a
Oct.	14.40b	14.40	14.40	14.45b-55a
Sales: 111 lots.				

### THURSDAY, JUNE 23, 1955

July	11.70b	11.86	11.70	11.75
Oct.	12.35b	12.46	12.37	12.38
Jan.	12.85b	13.00	12.96	12.94b-96a
Apr.	13.99b	14.00	13.99	13.44b-48a
July	13.90b	13.98	13.98	13.95b-14.00a
Oct.	14.37b	14.40	14.40	14.40b-45a
Sales: 92 lots.				

### Cold Storage Hide Stocks

Stocks of hides and pelts in cold storage on May 31 totaled 90,231,000 lbs., according to the U. S. Department of Agriculture. This was an increase from 89,831,000 lbs. reported a month before and considerably above the 76,407,000 lbs. a year earlier and the five-year, 1950-54 average of 57,919,000 lbs.

# LIVESTOCK MARKETS...Weekly Review

## Cattle Kill At May, Year Peak; 5-Month Swine Total Up 20%

Livestock slaughter under federal inspection in May indicated a comparatively high level of meat production for the month. Cattle slaughter established a new record for the month, calves hit a nine-year high and the second largest volume in the last 20 years, the seasonal decline in hog slaughter was small, while butchering of sheep and lambs was the largest for May since 1947.

For the first five months of the year, slaughter of cattle set a new record, calf kill was among the largest in recent years, hog slaughter was 20 per cent larger than for the same period last year, and slaughter of sheep and lambs was up moderately from last year.

The record 1,557,973-head kill of cattle for May showed an increase over April slaughter of 1,451,705 animals and was about 8 per cent larger than the previous mark of 1,439,145, established last year. Calf slaughter at 587,528 head, was slightly under the 595,814 butchered in April, but showed a considerable gain over May, 1954 slaughter of 561,146 young stock.

Slaughter of hogs in May at 4,164,338 head, was down from 4,472,045 killed in April. However, this seasonal decline from the previous spring month, was not as large as last year. May hog slaughter last year numbered 3,380,365 head.

Sheep and lamb slaughter in May numbered 1,228,444 head for a moderate increase over April slaughter of 1,179,811 animals. It was a fairly substantial rise over last year's May

kill of 1,044,814 head. Continuing over the million mark for the third straight year, May sheep slaughter was the largest since 1947.

Year totals numbered cattle slaughter at 7,370,406 head for a small in-

crease over the previous record of 7,210,430 last year. Calf slaughter for the period numbered 2,923,404 compared with 2,883,755 last year. Five-month hog slaughter at 24,284,331 head, stood 20 per cent above last year's 20,382,651. Slaughter of sheep and lambs through May totaled 5,955,344 as against 5,622,310 last year.

## Hormone Lambs Gain Faster, Grade Lower in Recent Test

Lambs given hormones either as implants at the beginning of a recent feed test period or provided daily in the feed gained more rapidly than lambs fed a similar ration but not given hormones. But the lambs given stilbestrol in their feed and given pellet implants at the start of the tests graded lower on foot. They shrank more going to market than the control lots.

All of the hormone-treated groups yielded less when slaughtered and produced lower grading carcasses, the study indicated. The difference between the controls and the lambs receiving the implants was small, however.

## CANADIAN LIVESTOCK

May, 1955 average prices for livestock at 11 Canadian markets as reported to THE NATIONAL PROVISIONER:

	STEERS	VEAL	HOGS*	LAMBS
1000 lbs. Good, Ch. Bl. Dr.	May	May	May	May
Stock-yards	1955	1955	1955	1955
Toronto	\$10.76	\$22.63	\$25.22	\$23.87
Montreal	20.15	17.93	25.54	...
Winnipeg	18.50	24.63	22.00	19.00
Calgary	18.17	22.85	21.36	18.95
Edmonton	18.00	23.56	21.82	19.24
Lethbridge	18.05	20.94	21.12	18.57
Pr. Albert	17.51	22.14	21.01	...
Moose Jaw	17.45	19.00	21.16	...
Saskatoon	17.83	23.53	21.07	...
Regina	17.72	22.54	21.08	...
Vancouver	18.25	23.22	22.82	19.25

\*Dominion Government premiums not included.

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 21, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N. S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

### BARROWS & GILTS:

#### Choice:

120-140 lbs.	None qtd.	None qtd.				
140-160 lbs.	\$20.25-21.25	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
160-180 lbs.	21.00-22.25	\$18.00-22.00	None qtd.	None qtd.	None qtd.	None qtd.
180-200 lbs.	21.75-22.50	21.25-22.50	\$20.75-21.25	\$20.75-21.75	\$20.00-21.50	20.00-21.50
200-220 lbs.	21.75-22.50	21.00-22.50	20.75-21.25	20.75-21.75	20.00-21.50	20.00-21.50
220-240 lbs.	21.50-22.25	21.00-22.50	20.75-21.25	20.75-21.75	20.00-21.50	20.00-21.50
240-270 lbs.	20.50-21.75	20.00-21.50	19.75-20.75	19.25-21.00	18.75-20.25	18.75-20.25
270-300 lbs.	None qtd.	19.00-20.50	None qtd.	18.00-19.75	17.50-19.50	17.50-19.50
300-330 lbs.	None qtd.	18.50-19.25	None qtd.	16.50-18.25	17.00-19.00	17.00-19.00
330-360 lbs.	None qtd.	17.75-18.75	None qtd.	16.50-18.25	14.00-18.25	14.00-18.25

#### Medium:

160-220 lbs.	None qtd.	None qtd.	None qtd.	15.50-20.00	None qtd.
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#### Small:

270-300 lbs.	None qtd.	None qtd.	None qtd.	15.50-20.00	None qtd.
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#### Medium:

300-330 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

330-360 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

360-400 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

400-450 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

450-500 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

500-550 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

550-600 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

600-650 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

650-700 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

700-750 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

750-800 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

800-850 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

850-900 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

900-950 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

950-1000 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

1000-1050 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

1050-1100 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

1100-1150 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

1150-1200 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

1200-1250 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

1250-1300 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

1300-1350 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

1350-1400 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

1400-1450 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

1450-1500 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

1500-1550 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

1550-1600 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

1600-1650 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

1650-1700 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

1700-1750 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

1750-1800 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

1800-1850 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

1850-1900 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

1900-1950 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

1950-2000 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

2000-2050 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Medium:

2050-2100 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.50	None qtd.
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#### Large:

2100-2150 lbs.	None qtd.	None qtd.	None qtd.	12.50-17.5
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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 18, 1955, as reported to The National Provisioner:

### CHICAGO

Armour, 6,163 hogs; Wilson, 919 hogs; Agar, 6,641 hogs; Shippers, 10,246 hogs; and Others, 12,380 hogs.

Totals: 25,015 cattle, 1,596 calves, 39,349 hogs, and 3,473 sheep.

### KANSAS CITY

Armour . . . . . Cattle 815 Calves 1,349 Hogs 2,062 Swift . . . . . 2,569 861 2,288 2,760 Wilson . . . . . 1,599 . . . . . 2,197 . . . . . Butchers . . . . . 5,800 . . . . . 1,004 . . . . . 1 Others . . . . . 447 . . . . . 1,260 2,431 Totals. 12,780 1,676 8,098 7,254

### OMAHA

Armour . . . . . Cattle and Calves 7,536 Hogs 6,295 Sheep 1,266 Cudahy . . . . . 4,655 5,488 1,756 Swift . . . . . 5,354 4,445 3,359 Wilson . . . . . 3,295 4,388 1,416 Am. Stores . . . . . 970 . . . . . Cornhusker . . . . . 964 . . . . . O'Neill . . . . . 418 . . . . . Neb. Beef . . . . . 500 . . . . . Eagle . . . . . 94 . . . . . Gr. Omaha . . . . . 800 . . . . . Hoffman . . . . . 126 . . . . . Rothschild . . . . . 1,219 . . . . . Roth . . . . . 1,466 . . . . . Kingan . . . . . 1,864 . . . . . Merchants . . . . . 139 . . . . . Others . . . . . 2,664 13,357 Totals. 31,454 33,973 7,707

### E. ST. LOUIS

Armour . . . . . Cattle 547 Calves 3,339 Hogs 2,193 Swift . . . . . 2,846 2,542 8,185 2,880 Hunter . . . . . 1,017 . . . . . 1,727 . . . . . Hell . . . . . 2,861 . . . . . Krey . . . . . 1,861 . . . . . Laclede . . . . . . . . . Luer . . . . . . . . . Totals. 6,808 3,089 19,793 5,073

### ST. JOSEPH

Swift . . . . . 3,589 434 7,037 3,329 Armour . . . . . 3,401 376 5,262 2,423 Others . . . . . 4,693 224 4,043 310 Totals. 11,683 1,034 16,342 6,062

\*Do not include 36 calves, 2,415 hogs and 1,624 sheep direct to packers.

### SIOUX CITY

Armour . . . . . Cattle 3,720 . . . . . 4,347 645 Sioux City Dr. Beef . . . . . 1,162 . . . . . Swift . . . . . 3,157 . . . . . 3,421 214 Butchers . . . . . 517 . . . . . 5 18,797 1,186 Others . . . . . 10,529 5 18,797 1,186 Totals. 19,085 7 26,565 2,045

### WICHITA

Armour . . . . . Cattle 429 Calves 4,715 Hogs 1,715 . . . . . Cudahy . . . . . 1,283 . . . . . 38,000 . . . . . Kansas . . . . . 112 . . . . . 36,500 . . . . . Dunn . . . . . 99 . . . . . 34,500 . . . . . Dold . . . . . 650 . . . . . Sunflower . . . . . 53 . . . . . Pioneer . . . . . 54 . . . . . Excel . . . . . 403 . . . . . Armour . . . . . 159 . . . . . 1,129 Swift . . . . . 159 . . . . . 1,430 Others . . . . . 662 . . . . . 291 2,006 Totals. 3,457 429 2,654 4,565

### OKLAHOMA CITY

Armour . . . . . Cattle 2,401 185 1,199 517 Wilson . . . . . 2,470 422 749 1,562 Others . . . . . 3,469 837 1,055 147 Totals. 8,340 1,444 3,003 2,226

\*Do not include 540 cattle, 701 calves, 5,643 hogs, and 5,140 sheep direct to packers.

### LOS ANGELES

Armour . . . . . Cattle 178 52 43 . . . . . Swift . . . . . 317 . . . . . . . . . Wilson . . . . . 101 . . . . . . . . . Atlas . . . . . 1,076 . . . . . . . . . Acme . . . . . 863 . . . . . . . . . United . . . . . 712 7 243 . . . . . Com'l . . . . . 620 . . . . . . . . . Gr. West . . . . . 464 . . . . . . . . . Ideal . . . . . 377 . . . . . . . . . Machlin . . . . . 356 12 330 . . . . . Others . . . . . 3,755 803 483 . . . . . Totals. 5,879 874 1,099 . . . . .

## MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers	1,265	2,008	3,237	384
Butchers	2,780	1,523	276	230
Totals.	4,045	4,431	3,513	614

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	...	...	...	415
Kahn's	...	...	...	...
...	...	...	...	...
Schlachter	180	29	...	...
Northside	...	...	...	...
Others	4,268	1,362	10,766	1,631
Totals.	4,448	1,391	10,766	2,046

## ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,726	2,761	6,949	416
Bartusch	954	...	...	...
Rifkin	933	34	...	...
Superior	1,668	...	...	...
Swift	6,281	2,616	19,045	965
Others	2,495	1,205	11,887	...
Totals.	18,057	6,616	37,881	1,381

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,792	1,733	1,175	10,232
Swift	2,557	1,898	615	7,935
Bl. Bon.	480	27	233	...
City	847	19	...	...
Rosenthal	25	...	...	...
Totals.	5,701	3,677	2,023	18,167

## TOTAL PACKER PURCHASES

	Cattle	Calves	Hogs	Sheep
Week end.	June 18	Prev.	week	1954
Cattle	156,752	181,928	153,792	
Hogs	203,241	213,613	193,585	
Sheep	61,703	76,890	73,695	

## CORN BELT DIRECT TRADING

Des Moines, June 22 — Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:

160-180 lbs. . . . . \$17.00@19.25

180-240 lbs. . . . . 18.75@20.25

240-300 lbs. . . . . 17.25@20.00

300-400 lbs. . . . . 16.25@17.75

Sows:

270-360 lbs. . . . . 16.00@17.15

400-500 lbs. . . . . 11.75@14.75

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture.

	This week	Last week	Last year
	est.	actual	actual
June 16	38,000	30,000	29,500
June 17	36,500	27,500	17,500
June 18	34,500	22,500	13,500
June 20	38,000	36,500	34,500
June 22	33,000	34,000	31,000

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, June 22, were as follows:

### CATTLE:

Steers, ch. & pr.	None qtd.
Steers, choice	\$20.50@22.00
Steers, com'l & gd.	16.00@21.00
Heifers, gd. & ch.	19.00@22.00
Heifers, util. & com'l	13.00@18.00
Cows, util. & com'l.	13.50@15.00
Cows, can. & cut.	10.00@13.00
Bulls, util. & com'l.	15.00@16.00

### VEALERS:

Choice & prime	\$21.00@24.00
Good & choice	18.00@21.00
Util. & com'l.	15.00@20.00

### HOGS:

Choice, 180/210	\$20.00@20.75
Choice, 210/220	20.00@20.75
Choice, 220/240	20.00@20.75
Choice, 240/270	18.50@20.00

Sows, 400/dm. . . . . 17.00 only

### LAMBS:

Ch. & pr. spring . . . . . None qtd.

## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended June 18, 1955, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	12,606	14,345	49,287	46,354
Baltimore, Philadelphia	8,308	1,572	22,177	2,948
Cincinnati, Cleveland, Detroit, Indianapolis	17,188	6,874	63,468	11,822
Chicago Area	26,923	7,257	48,225	6,433
St. Paul-Wis., Areas <sup>2</sup>	28,903	20,289	66,823	6,206
St. Louis Area <sup>3</sup>	15,561	7,980	46,682	11,833
Sioux City	8,944	4	10,770	2,443
Kansas City	15,555	4,336	20,286	10,580
Iowa-So. Minnesota <sup>4</sup>	29,313	11,486	175,641	30,429
Louisville, Evansville, Nashville, Memphis	11,380	10,888	37,964	Not Available
Georgia-Alabama Areas <sup>5</sup>	10,647	5,025	13,274	...
St. Joseph, Wichita, Okla. City	18,903	4,329	30,463	16,037
Ft. Worth, Dallas, San Antonio	22,228	7,993	10,822	26,061
Denver, Ogallala, Salt Lake City	16,708	1,177	12,247	12,454
Portland, Seattle, Spokane	28,054	4,486	22,599	35,154
GRAND TOTALS	313,894	106,074	695,552	243,108
Totals previous week	316,841	113,004	717,123	257,961
Totals same week, 1954	287,201	115,927	657,602	256,928

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 11, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
STOCK-YARDS	1000 lbs.	Up to Good and Choice	Grade B1 Dressed	Handyweight Good
1955	1954	1955	1954	1954
Toronto	\$19.25	\$19.50	\$22.50	\$22.72
Montreal	20.80	20.60	18.80	19.75
Winnipeg	17.94	18.63	24.15	24.00
Calgary	18.21	18.65	23.07	25.08
Edmonton	18.10	18.60	23.50	25.50
Lethbridge	18.37	18.87	20.25	22.50
Pr. Albert	18.05	18.35	21.75	22.25
Moose Jaw	17.75	18.00	20.00	16.10
Saskatoon	17.50	18.00	23.50	22.50
Regina	17.50	17.30	23.20	24.00
Vancouver	19.00	19.13	24.50	19.68

\*Dominion Government premiums not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida during the week ended June 17:

	Cattle	Calves	Hogs
Week ended June 17	5,550	2,086	7,112
Week previous (five days)	4,168	1,468	5,014
Corresponding week last year	3,830	1,780	5,700

## LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, June 22, were reported as follows:

### CATTLE:

Steers, ch. & pr.	\$20.50@22.00
Steers, choice	21.00@23.50
Steers, com'l & gd.	18.00@19.50
Steers, commercial	16.00@17.00
Heifers, choice	20.00@22.00
Heifers, good	17.50@19.50
Heifers, com'l	15.00@17.50

### VEALERS:

Choice & prime	\$21.00@24.00
Good & choice	18.00@21.00
Util. & com'l	15.00@20.00

### HOGS:

Choice, 180/210	\$20.00@20.75
Choice, 210/220	20.00@20.75
Choice, 220/240	20.00@20.75
Choice, 240/270	18.50@20.00

Sows, 400/dm. . . . . 17.00 only

### LAMBS:

Ch. & pr. prime . . . . . 22.50@23.00

## STOCKER — FEEDER SHIPMENTS

Stocker and feeder livestock received in nine Corn Belt states in May, 1955-54:

	CATTLE AND CALVES	1955
Public stockyards	132,008	104,988
Direct	104,036	75,957
Totals	236,044	180,945
Jan.-May	1,185,505	1,007,902

## SHEEP AND LAMBS

	Sheep and Lambs	1955
Public stockyards	53,457	60,183
Direct	50,670	57,068
Totals	113,127	147,251
Jan.-May	750,639	700,455

Data in this report were obtained from state veterinarians. Under "Public stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from points other than public stockyards, some of which are inspected at public stockyards en route.

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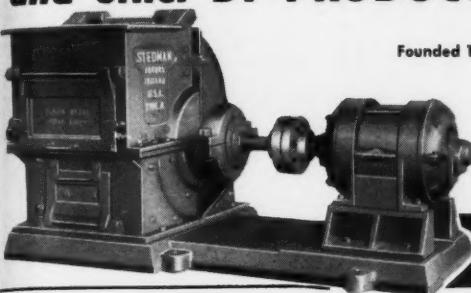
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#### CANNED MEAT MAN AVAILABLE JULY 1ST

Presently employed as Assistant Sales Manager of a national organization selling meat and food products. Locating in San Francisco after July 1st. Solid background of 20 years' experience selling and merchandising food products. Competent administrator in Sales, Advertising, Sales Promotion, Traffic, Imports and Exports. Excellent character and business references. W-204, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**POSITION WANTED:** Young man, 28, animal husbandry and business degrees, Cornell and Columbia universities. Four years wholesale beef and pork sales, plus 2 years U.S.Y. Chicago. Acquainted with every phase of processing, large and small packers. Raised, understand livestock. Experience in government contract work. Can fit into any phase of the meat industry. Can relocate September 1, New York area immediately. W-220, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

**MANAGER:** Competent, profit minded executive, 28 years practical experience, thorough knowledge all phases packinghouse management and operations, including livestock buying, slaughtering, processing, sausage manufacturing, cost control, labor relations, sales and distribution. Locate anywhere. W-230, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**POSITION WANTED:** Proven ability to establish good practices on quality, yields, efficiency and sanitation. Set up controls, maintain same. 25 years experience in packing industry. 45 years of age. References of past employers given. W-231, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER-SALESMANAGER:** With an unusual background of successful experience in general sales and plant management in both large and small independent plants will be available in 30 days. Midwest or southeast location preferred. W-221, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### POSITION WANTED

#### CASING MAN

All round hog and beef casings man seeks position. Can perform any operation on hog and beef casings. Will go anywhere.

W-232, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

#### HELP WANTED

**EQUIPMENT SALESMAN:** Leading meat packing equipment manufacturer has opening for qualified sales representative. Established territory, good accounts, fine acceptance, strong advertising backing. Prefer man with experience in meat industry, as work will be concentrated with packers and sausage manufacturers. Salary and expenses. All replies confidential. W-210, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**RENDERING PLANT MANAGER:** Must be thoroughly experienced and able to produce, also able to call on trade for sales. Must be able, energetic and able to handle men. Permanent position and good salary for right man. Reply stating experience, salary expected and give references. W-211, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN WANTED:** Well known mid-western meat packing concern is expanding operations in New York city. Excellent opportunity for young salesman, under 35, calling on all types of meat trade in that area. Automobile and previous experience necessary to qualify. W-224, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

**MAINTENANCE MAN:** Family man, young, who possesses some understanding of ammonia, electricity and packinghouse machinery. Detroit area, medium sized plant. Send full particulars in first reply, including age, references and background. W-229, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

6776

COOLER SALESMAN FOR BONELESS BEEF: Chicago plant. Experienced in handling peddlers and putting up orders. All replies confidential. W-238, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

KILLING FLOOR FOREMAN: Progressive mid-western beef packer needs experienced foreman to instruct and assist. Write qualifications in full. Your confidence will be respected. W-235, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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